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OVEN FRIED BACON

(Precooked Bacon)

YIELD: 100 Portions (4 Pans)				EACH PORTION: 2 Slices
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 375°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bacon, precooked, canned	3 lb.	2/3-No. 10 cn	1. Open cans at both ends; push out bacon. 2. Remove parchment paper; separate slices. 3. Arrange slices in 3 rows down pan with fat edges overlapping lean edges. 4. Heat 6 to 8 minutes until slightly crisp. DO NOT TURN; DO NOT OVERCOOK. 5. Drain on absorbent paper.

- NOTE: 1. In Step 1, 4 lb 8 oz (1-No. 10 cn) canned precooked bacon may be used. EACH PORTION: 3 Slices.
2. In Step 1, bacon will be easier to remove if unopened cans are placed in hot water for a few minutes.
3. In Step 4, if convection oven is used, bake at 375°F. 4 to 5 minutes or until thoroughly heated on high fan, closed vent.
4. In Step 4, bacon is "over-cooked" when crisp or brittle.

VARIATION

1. **GRILLED BACON (PRECOOKED):** Follow Steps 1 and 2. Omit Steps 3 and 4. Place bacon on 350°F. griddle. Heat 5 minutes until crisp but not brittle turning once after 3 minutes. Follow Step 5.

OVEN FRIED BACON

YIELD: 100 Portions (5 Pans)				EACH PORTION: 2 Slices (1/2 Ounce)
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 375°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bacon, sliced, raw, thawed	12 lb.	<ol style="list-style-type: none"> 1. Arrange slices in rows (about 2 lb 8 oz per pan) down the length of pan, with fat edges slightly overlapping lean edges. 2. Bake 25 minutes. Drain excess fat. Bake additional 5 to 10 minutes or until bacon is slightly crisp. DO NOT OVERCOOK. 3. Drain thoroughly. Place on absorbent paper or in perforated steam table pan.

- NOTE:**
1. In Step 1, 12 lb slab bacon may be used. Slice bacon 18 to 20 slices per pound.
 2. In Step 1, 18 lb bacon may be used. **EACH PORTION: 3 Slices (3/4 Ounce).**
 3. In Step 2, if convection oven is used, bake at 325°F. 25 minutes on high fan, open vent. Drain fat. Bake additional 5 to 10 minutes.

VARIATIONS

1. **OVEN FRIED CANADIAN BACON:** In Step 1, use 12 lb 8 oz Canadian style bacon. Slice into 1 oz slices (200 slices). Place slices shingled down length of sheet pan (4 pans), with lean edges overlapping fat edges. Omit Step 2. Bake 8 to 10 minutes or in 325°F. convection oven 6 to 8 minutes on high fan, open vent. In Step 3, reserve cooking juices; pour $\frac{3}{4}$ cup juices over bacon in each pan. **EACH PORTION:** 2 Slices (1 $\frac{1}{2}$ Ounces).
2. **GRILLED BACON:** In Step 1, place slices on 350°F. griddle. Grill 5 minutes, turning once after 3 minutes, until slightly crisp. Remove excess fat as it accumulates on griddle. Omit Step 2. Follow Step 3.
3. **GRILLED CANADIAN BACON:** In Step 1, use 12 lb 8 oz Canadian bacon. Slice into 1 oz slices (200 slices). Grill on lightly greased 350°F. griddle about 1 minute on each side. Omit Step 2. Follow Step 3.

GUIDELINES FOR USING POULTRY

Types	Weight Range		lb per 100 Portions Pieces (Slices)	lb per 100 Portions Diced
	Minimum	Maximum		
READY-TO-COOK				
Chicken, raw:				
Broiler-Fryer, cut-up, 9 piece cut	3 lb.....	3 lb 8 oz...	65.....
Broiler-Fryer, quartered....	3 lb.....	3 lb 8 oz...	82.....	50 (See Note 3)
Broiler-Fryer, whole.....	3 lb.....	3 lb 8 oz...	82.....	50 (See Note 3)
Chicken, precooked, breaded, bone-in	2 lb 8 oz..	3 lb 4 oz...	65.....
Duck.....	3 lb.....	5 lb.....	100.....
Rock cornish hen.....	1 lb 4 oz..	1 lb 8 oz..	65 lb 12 oz
Turkey				
Young hen.....	12 lb.....	65.....	45.....
Young tom.....	16 lb.....	24 lb.....	65.....	45.....
BONELESS				
Chicken, unbreaded fillet, 3 oz..	37 lb 8 oz..
Chicken, breaded				
Fillet, 5 oz	35 lb.....
Fillet, 3 oz	37 lb 8 oz..
Nuggets	32 lb 4 oz..
Turkey, raw.....	9 lb.....	12 lb.....	35.....	26.....

Types	Weight Range		lb per 100 Portions Pieces (Slices)	Diced
	Minimum	Maximum		
DEHYDRATED Chicken, cooked, diced, 1 lb 4 oz (1-No. 10 cn)	4 lb 8 oz (3 ³ / ₅ cans)
CANNED Chicken, boned, 29 oz cn.....	18 lb 2 oz (10 cans)

- NOTE:**
1. Inspect all poultry and clean as needed. Remove any spongy lung tissue from inside of back; pull out pin feathers and fat not removed in the original cleaning. If desired, skin may be removed before cooking. Wash all poultry thoroughly, inside and out, under cold running water; drain thoroughly. Refrigerate all poultry until ready to use.
 2. **THOROUGHLY WASH AND SANITIZE ALL CUTTING BOARDS, PANS AND UTENSILS BEFORE AND AFTER THAWING, CLEANING AND CUTTING RAW POULTRY. DO NOT TRANSFER COOKED POULTRY TO SERVING PANS WHICH WERE USED TO HOLD RAW POULTRY.**
 3. For Chicken Salad, use 60 lb.

GUIDELINES FOR STEAMING SHELLFISH

YIELD: 100 Portions

EACH PORTION: See Note 5

PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan (Perforated)
 12 by 20 by 4-inch Steam Table Pan (Solid)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
SHELLFISH Select 1:				
Crab legs, Alaskan King, frozen OR	50 lb. . .	100 legs	1. Place shellfish in perforated pans. Place perforated pans inside solid pans.
Lobster, whole, precooked, frozen OR	100 lb. .	100 lobsters	2. Steam according to following guidelines for type of shellfish selected.
Lobster, whole, live OR	100 lb. .	100 lobsters	3. DO NOT OVERCOOK.
Shrimp, unpeeled, raw, frozen OR	25 lb. . .	500 to 800 shrimp	4. Serve crab legs, spiny lobster tails and whole lobsters immediately. For shrimp; cool, peel, use as directed in specific recipe.
Spiny lobster tails, frozen	50 lb. . .	100 lobster tails	

REVISION

(OVER)

GUIDELINES FOR TIMING

Type SHELLFISH	Quantity Per Pan (Approx.)	Number of Pans	Type of Steamer	Number of Minutes (Approx.)
Crab legs, Alaskan King, frozen	3 to 4 lb (7-8 legs)	15	5 lb PSI 15 lb PSI ...	6 to 8 4 to 5
Lobster, whole, precooked, frozen	5-6 lb (5-6 lobsters)	20	5 lb PSI 15 lb PSI ...	8 to 10 6 to 8
Lobster, whole, live	5-6 lb (5-6 lobsters)	20	5 lb PSI 15 lb PSI ...	6 to 8 4 to 6
Shrimp, unpeeled, raw, frozen	8 lb	3	5 lb PSI 15 lb PSI ...	14 to 16 10 to 12
Spiny lobster tails, frozen	5 to 6 lb (10 to 12 tails)	10	5 lb PSI 15 lb PSI ...	12 to 15 10 to 12

- NOTE:**
1. Use perforated pan inside solid pan to facilitate draining.
 2. Over cooking will cause shellfish to be tough, rubbery and dry.
 3. To test for live lobster, pick up; if tail is stretched out flat, it will snap back.
To prepare for serving, see Recipe No. L-127, Note 2.
 4. See Guidelines for Steam Cookers, Recipe No. A-21.
 5. EACH PORTION: 1 Crab Leg (5½ Ounces) or 1 to 2 Spiny Lobster Tail (4 Ounces) or 1 Lobster (11 to 13 Ounces) or 5 to 8 shrimp (1½ to 2½ Ounces).

OVEN FRIED BACON

(Precooked Bacon)

YIELD: 100 Portions (4 Pans)				EACH PORTION: 2 Slices	
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 375°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD	
Bacon, precooked, canned	3 lb.	2/3-No. 10 cn	1. Open cans at both ends; push out bacon. 2. Remove parchment paper; separate slices. 3. Arrange slices in 3 rows across pan with fat edges slightly overlapping lean edges. 4. Heat 6 to 8 minutes until crisp. DO NOT TURN; DO NOT OVERCOOK AS BACON IS FULLY COOKED. 5. Drain on absorbent paper.	

- NOTE: 1. In Step 1, 4 lb 8 oz (1-No. 10 cn) canned precooked bacon may be used.
 EACH PORTION: 3 Slices.
 2. In Step 1, bacon will be easier to remove if unopened cans are placed in hot water for a few minutes.
 3. 3 lb other size containers of precooked bacon may be used.

VARIATION

1. GRILLED BACON (PRECOOKED): Follow Steps 1 and 2. Omit Steps 3 and 4. Place bacon on 350°F. griddle. Heat 5 minutes, turning once after 3 minutes until crisp but not brittle. Follow Step 5.

REVISION

OVEN FRIED BACON**YIELD: 100 Portions (5 Pans)****EACH PORTION: 2 Slices****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 375°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bacon, sliced, raw, thawed	12 lb	<ol style="list-style-type: none"> 1. Arrange slices in rows (about 2 lb 8 oz per pan) across pan with fat edges slightly overlapping lean edges. 2. Bake, without turning, 20 to 25 minutes until bacon is crisp. DO NOT OVERCOOK. Drain or skim off excess fat as needed. 3. Drain thoroughly on absorbent paper.

NOTE: 1. In Step 1, 12 lb slab bacon may be used. Slice bacon 18 to 20 slices per pound.
 2. In Step 1, 18 lb bacon, sliced, may be used. EACH PORTION: 3 slices.

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VARIATIONS

1. **OVEN FRIED CANADIAN BACON:** In Step 1, use 12 lb 8 oz Canadian style bacon. Slice into 1 oz slices (200 slices). Place slices in a single layer on sheet pans. In Step 2, bake 8 to 10 minutes or until bacon sizzles. Follow Step 3.
2. **GRILLED BACON:** In Step 1, place slices on 350°F. griddle; grill about 5 minutes, turning once after 3 minutes, until crisp but not brittle. Remove excess fat as it accumulates on griddle. Omit Step 2. Follow Step 3.
3. **GRILLED CANADIAN BACON:** In Step 1, use 12 lb 8 oz Canadian bacon. Slice into 1 oz slices (200 slices). Grill on lightly greased 350°F. griddle about 1 minute on each side. Omit Step 2. Follow Step 3.

CHICKEN ENCHILADAS

Yield 100 Portions **Pan Size** 18 BY 26-INCH SHEET PAN (4) Pans 350° F.
Each Portion 2 ENCHILADAS (12 OUNCES)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
375 cal	40 g	31 g	11 g	26 %	64 mg	721 mg	1 g	196 mg

Ingredients

	Weight	Measure	Issue
NONSTICK COOKING SPRAY	1/4 oz		
ONIONS, DRY PEELED, CHOPPED	5 lb	3 3/4 qt	5 5/8 lb
ENCHILADA SAUCE, #10 CAN	42 3/4 lb	4 7/8 gal	
CHILI POWDER	5 1/4 oz	1 1/4 cup	
RED PEPPER, GROUND	1 oz	1/3 cup	
GARLIC, DEHYDRATED	1 oz	3 1/3 tbsp	
CHICKEN, BONED, CANNED, PIECES DRAINED, CHOPPED	26 3/8 lb	2 7/8 gal	29 lb
TORTILLAS, FROZEN, WHEAT 6 INCH	8 1/2 lb		200 ea
CHEESE, CHEDDAR LOW FAT, SHREDDED	4 lb	1 gal	

Methods

- 1 Lightly spray stockpot with non-stick cooking spray. Stir-cook onions 5 minutes or until tender.
- 2 Combine onions, 6 1/4 qt enchilada sauce, chili powder, red pepper, and garlic powder. Blend well. Gently fold in chicken. Set remaining enchilada sauce aside for use in Steps 3 and 6. CCP: Refrigerate chicken mixture at 41° F. or lower for use in Step 5.
- 3 Spread 6 1/2 oz (3/4 cup) enchilada sauce in each pan.
- 4 Wrap tortillas in foil; place in 150° F. oven or in a warmer 15 minutes or until tortillas are soft and pliable.
- 5 Place 2 3/4 oz (1/3 cup, 1-No.12 scoop) chicken filling in center of each tortilla. Roll tortilla tightly around filling; place seam-side down in pan (50 per pan).
- 6 Pour 6 lb 9 oz (3 qt) enchilada sauce evenly over enchiladas in each pan.
- 7 Bake 25 minutes or until thoroughly heated. CCP: 165° F. or higher. Remove from oven.
- 8 Sprinkle 1 lb (1 qt) cheese over enchiladas in each pan. Bake 5 to 7 minutes to melt cheese. Hold for service at 140° F. or higher.

Notes

- 1 In Step 1, 10 oz (3 1/3 cups) dehydrated onions may be used. See Recipe No. A-11. Add to mixture in Step 2.
- 2 In Step 1, 3 1/2 oz (10 tbsp) garlic, dry, minced may be used. Stir-cook with onions in Step 1. See Recipe No. A-17.
- 3 In Step 4, 11 1/2-11 oz cn canned tortillas may be used.
- 4 In Step 7, if convection oven is used, bake at 300° F. 25 minutes on high fan, closed vent. In Step 8, bake 3 minutes to melt cheese.

ROAST RIB OF BEEF

YIELD: 100 Portions (2 to 3 Pans)				EACH PORTION: About 6 Ounces
PAN SIZE: 18 by 24-inch Roasting Pan				TEMPERATURE: 300°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, rib, thawed Pepper, black...	75 lb.... 1/2 oz.... 2 tbsp..	1. Rub each roast with pepper. 2. Place roasts in roasting pan. DO NOT ADD WATER. DO NOT COVER. Insert meat thermometer in center of roasts; DO NOT touch bone with thermometer. 3. Roast 4 to 4½ hours or until roast reaches desired degree of doneness. 4. Let roast stand about 20 minutes before slicing.

- NOTE:**
1. In Step 1, racks may be used.
 2. Remove roasts from oven when meat thermometer registers 140°F.-rare; 160°F.- medium; and 170°F.- well done.
 3. Internal temperature will rise about 10°F. after standing 20 minutes and before slicing.

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4. 50 lb beef rib may be used. EACH PORTION: 4 Ounces.
5. In Step 3, if convection oven is used, roast at 300°F. 3 to 3½ hours or until roast reaches desired degree of doneness on low fan, closed vent.

VARIATIONS

1. STEAMSHIP ROUND OF BEEF (BEEF, ROUND, BONE-IN): In Step 1, use 75 lb bone-in rounds. Follow Step 2. In Step 3, roast about 8 hours. Follow Step 4. EACH PORTION: 6 Ounces. (NOTE: 50 lb bone-in rounds may be used. EACH PORTION: 4 Ounces).
2. STEAMSHIP ROUND OF BEEF (BEEF, ROUND, BONELESS): In Step 1, use 65 lb boneless rounds. Follow Step 2. In Step 3, roast about 8 hours. Follow Step 4. EACH PORTION: 6 Ounces. (NOTE: 40 lb boneless rounds may be used. EACH PORTION: 4 Ounces).
3. ROAST RIB OF BEEF (BEEF, BONELESS, RIBEYE ROLL): In Step 1, use 65 lb boneless ribeye rolls. Follow Step 2. In Step 3, roast about 2 to 3 hours. Follow Step 4. EACH PORTION: 6 Ounces. (NOTE: 40 lb boneless ribeye rolls may be used. EACH PORTION: 4 Ounces).

ROAST BEEF

YIELD: 100 Portions (3 to 4 Pans)			EACH PORTION: 2 Slices (4 Ounces)	
PAN SIZE: 18 by 24-inch Roasting Pan			TEMPERATURE: 325°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, oven roast, thawed Pepper, black.	40 lb. ... 1/2 oz. 2 tbsp	<ol style="list-style-type: none"> 1. Place roasts fat side up in pans without crowding. Sprinkle with pepper. See Note 1. 2. Insert meat thermometer into center of thickest part of main muscle. DO NOT ADD WATER. DO NOT COVER. 3. Roast 2 to 3 hours, depending on size of roasts (see Note 1), to desired degree of doneness. 4. Let stand 20 minutes before slicing.

- NOTE: 1. In Step 1, arrange roasts in pans by size. Select one roast in each pan to estimate cooking time. In Step 4, allow about 20 minutes per pound for medium; about 18 minutes per pound for rare.
2. In Step 1, roasts may be placed on racks.

3. In Step 1, if microwave-convection oven is used, use 5 half sheet pans (13 by 18 inches) with racks. Place 1 roast on each rack. Roast at 325°F. 30 minutes with 50% microwave power. Follow Step 2. In Step 3, roast 1 hour without microwave power. Note 1: Allow 16 minutes per pound for medium; 14 minutes per pound for rare. Note 2: If roasts are frozen, roast at 325°F. 2 hours with 50% microwave power for first 45 minutes. Allow 22 minutes per pound for medium; 19 minutes per pound for rare. EACH PORTION: 2 Slices (3¹/₂ Ounces).
4. Frozen roasts will require 1 hour or longer cooking time.
5. Remove roasts from oven when meat thermometer registers 140°F.-rare; 160°F.-medium; and 170°F.-well done. Internal temperature will rise about 10°F. during 20 minute standing period.
6. In Step 3, if convection oven is used, roast at 325°F. about 1 hour 45 minutes on high fan, closed vent.

VARIATION

1. ROAST BEEF (PRECOOKED): Omit all ingredients. Use 26 lb precooked roast beef. Thaw beef. EACH PORTION: 4 Ounces.

SUKIYAKI

L. MEAT, FISH, AND POULTRY No. 6(1)



REVISION

SUKIYAKI

YIELD: 100 Portions

EACH PORTION: 1 Cup (7 $\frac{1}{2}$ Ounces)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, oven roast, partially thawed	25 lb.	1. Slice beef into $\frac{1}{8}$ inch thick slices. Cut slices into strips 2 inches long and $\frac{1}{2}$ inch wide. Set aside for use in Step 5.
Soy sauce.....	1 qt.	2. Combine soy sauce, sugar, pepper and mushrooms. Set aside for use in Step 8.
Sugar, granulated.	7 oz.	1 cup.	
Pepper, black.	1 tbsp.	
Mushrooms, canned, drained	1 lb 12 oz	2 $\frac{1}{2}$ cups (1-jumbo cn)	
Shortening, melted or salad oil	8 oz.	1 cup.	3. Add shortening or salad oil to steam-jacketed kettle or stock pot.
Celery, fresh, cut diagonally $\frac{1}{8}$ inch thick	8 lb.	2 $\frac{1}{4}$ gal.	4. Add celery to hot shortening or salad oil; sauté 1 $\frac{1}{2}$ minutes, stirring constantly.
				5. Add beef strips; stir-fry 1 $\frac{1}{2}$ minutes.
Onions, dry, sliced thinly lengthwise	5 lb.	1 $\frac{1}{4}$ gal.	6. Add onions; stir-fry 1 $\frac{1}{2}$ minutes.

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INGREDIENTS	WEIGHTS	MEASURES		METHOD
Peppers, sweet, fresh, julienne, 1/4 inch	3 lb.	1 gal.	7. Add green peppers; stir-fry 1 minute.
Onions, green, with tops, cut in 1 1/2 inch lengths	5 lb.	2 gal.	8. Add mushroom sauce mixture, green onions and bean sprouts; stir-fry 30 seconds. Remove from heat.
Bean sprouts, canned, drained	6 lb 6 oz. .	2 1/2 qt (1- No. 10 cn)	9. Serve immediately.

- NOTE:
1. Prepare recipe in 50-portion batches.
 2. In Step 2, 2-8Z cn canned mushrooms may be used.
 3. In Step 3, a 350°F. tilting fry pan may be used.
 4. In Step 4, 11 lb fresh celery A.P. will yield 8 lb celery.
 5. In Step 6, 5 lb 9 oz dry onions A.P. will yield 5 lb onions.
 6. In Step 6, 10 oz (3 1/3 cups) dehydrated onions may be used. See Recipe No. A-11.
 7. In Step 7, 3 lb 11 oz fresh sweet peppers A.P. will yield 3 lb peppers.
 8. In Step 7, 8 oz (1 1/2 qt) dehydrated green peppers (See Recipe No. A-11) or 3 lb frozen diced green peppers may be used.
 9. In Step 8, 6 lb fresh green onions A.P. will yield 5 lb green onions.
 10. In Step 8, 7-No. 300 cn canned bean sprouts may be used.

GRILLED STEAK

YIELD: 100 Portions				EACH PORTION: 1 Steak
STEAK TYPE	WEIGHT	MEASURE	GRILL TEMPERATURE	TIME FOR EACH SIDE
Beef, top sirloin butt, boneless, tempered	47 lb	100 steaks	375°F.	Rare 6 min. Medium 7½ min. Well done 9½ min.
Beef, ribeye roll, boneless, tempered	47 lb	100 steaks	400°F.	Rare 3½ min. Medium 4 min. Well done 5 min.
Beef, strip loin, boneless, tempered	47 lb	100 steaks	400°F.	Rare 5 min. Medium 6 min. Well done 7 min.

Method: Preheat grill; lightly grease with shortening. Grill steaks to desired degree of doneness (see above).

	<u>Oven</u>	<u>Temperature</u>	<u>Time</u>
Beef, ribeye roll, boneless, tempered	Conventional oven ...	450° to 500°F.	Rare 16 min. Medium .. 18 min. Well done ... 20 min.
	Convection oven ...	400°F.	Rare 12 min. Medium .. 14 min. Well done ... 16 min.
Beef, strip loin, boneless, tempered	Conventional oven ...	450° to 500°F.	Rare 18 min. Medium .. 20 min. Well done 23 min.
	Convection oven ...	400°F.	Rare 14 min. Medium .. 15 min. Well done ... 16 min.
Beef, top sirloin butt, boneless, tempered	Conventional oven ...	450° to 500°F.	Rare 20 min. Medium .. 22 min. Well done ... 24 min.
	Convection oven ...	400°F.	Rare 14 min. Medium .. 16 min. Well done ... 17 min.

(CONTINUED)

GRILLED STEAK

NOTE: 1. See Recipe No. A-2 for tempering guidelines.

2. When grilling tempered steaks, use only half of grill space to permit heat recovery.

3. A broiler may be used instead of a grill. Follow manufacturers' directions for cooking.

4. **DO NOT** hold steaks in ovens, warming cabinets, or on grills after cooking. This will cause steaks to dry out and be tough.

5. Only approximate times are given. Slight variations in thickness and grill temperature variations affect timing.

6. Steaks may be prepared in oven. Use 1 lb (2 cups) salad oil, melted shortening or olive oil. Brush both sides of tempered steaks with oil. Arrange in rows 3 by 5 on rack (19 $\frac{1}{4}$ by 13 $\frac{1}{4}$ by 1 $\frac{3}{8}$ inches). Place racks on sheet pans (18 by 26 inches). Cook in 450°F. to 500°F. oven to desired degree of doneness (see below). **DO NOT TURN STEAKS.** If convection oven is used, omit brushing with oil or shortening. Cook in 400°F. oven to desired degree of doneness.

VARIATION

1. **GRILLED TENDERLOIN STEAKS:** In Step 1, use 44 lb thawed beef tenderloin. Trim excess fat to $\frac{1}{4}$ inch; slice tenderloins into 6 oz steaks, about $\frac{3}{4}$ inch thick. Grill on 400°F. griddle 3 to 6 minutes for rare, 4 to 7 minutes for medium and 5 to 9 minutes for well done. **NOTE:** The narrow tail section may be butterflied or flattened to produce steaks of more uniform thickness. Cooking time varies due to size variations of tenderloins.

REVISION

TERIYAKI STEAK

YIELD: 100 Portions (4 Pans)

EACH PORTION: 1 Steak plus 1/4 Cup Sauce

PAN SIZE: 18 by 24-inch Roasting Pan

TEMPERATURE: 375°F. Griddle

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, grill steak (Strip loin, ribeye roll, or top sirloin butt), tempered	47 lb	100 steaks	1. Arrange 25 steaks in each roast- ing pan.
Juice, pineapple, canned	4 lb 11 oz	2 1/4 qt (1 1/2- No. 3 cyl cn)	2. Combine pineapple juice, soy sauce, water, ginger, garlic, and pepper. Pour 2 1/4 qt sauce over steaks in each pan. Cover; mari- nate under refrigeration 3 hours, turning steaks after 1 1/2 hours. Drain. Bring marinade to a boil; reserve for use in Step 4.
Soy sauce	2 1/4 qt	
Water	5 1/4 qt	
Ginger, ground	4 1/2 oz ...	1 1/8 cups	
Garlic, dehydrated ..	1 oz	3 tbsps	
Pepper, black	1 1/2 oz ...	6 tbsps	
Shortening, melted salad oil, or olive oil	Variable	3. Preheat griddle; grease well with shortening or salad oil. Grill steaks on each side to desired degree of doneness turning fre- quently. See Recipe No. L-7. 4. Serve immediately with 1/4 cup sauce.

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NOTE: 1. Other sizes and types of pans may be used. See Recipe No. A-25.

2. Grill temperature should be 375°F. Higher temperatures will cause scorching.

3. Steaks should be turned frequently to prevent scorching because of sugar content of marinade.

SPINACH LASAGNA**YIELD: 100 Portions (5 Pans)****EACH PORTION: See Panning Instructions****PAN SIZE: 12 by 20 by 2 1/2-inch Steam Table Pan****TEMPERATURE: 350°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, chopped...	3 lb.	2 1/4 qt.	1. Saute onions in shortening, salad oil or olive oil until tender.
Shortening, melted, salad oil or olive oil	3 oz.	6 tbsp.	
SAUCE:				2. Combine sauteed onions with tomatoes, tomato paste, water, bay leaves, garlic, oregano, basil, thyme, pepper, sugar, and salt; mix well. 3. Bring to a boil; reduce heat; simmer 1 hour or until thickened, stirring occasionally. Remove bay leaves. Set aside for use in Step 8.
Tomatoes, canned, crushed	25 lb 8 oz	3 gal (4-No 10 cn)	
Tomato paste, canned	7 lb 12 oz	3 1/2 qt (4- (No. 2 1/2 cn)	
Water.....	2 qt.	
Bay leaves.....	4 leaves...	
Garlic, dehydrated....	3/4 oz. ...	2 tbsp.	
Oregano, crushed.	2 tbsp.	
Basil, sweet, crushed..	2 tbsp.	
Thyme, ground.....	2 tbsp.	
Pepper, red, ground....	1 tsp.	
Sugar, granulated....	3 1/2 oz. ...	1/2 cup...	
Salt.....	2 oz.	3 tbsp.	

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INGREDIENTS	WEIGHTS	MEASURES		METHOD
FILLING: Spinach, frozen, chopped, thawed Eggs, whole, slightly beaten Nutmeg, ground. Cheese, cottage, lowfat Cheese, Mozzarella, shredded Cheese, grated, Parmesan	15 lb. 3 lb. 11 lb. ... 6 lb. 1 lb. 5 ² / ₃ cups (30 eggs) 2 tsp. 5 ¹ / ₂ qt. . 1 ¹ / ₂ gal. . 1 qt.	4. Drain spinach. Press out excess water. Set aside for use in Step 7. 5. Add nutmeg to eggs; blend well. 6. Combine eggs with cheese; mix well. 7. Stir spinach into egg-cheese mixture. Mix lightly but thoroughly; place in shallow pans; refrigerate for use in Step 8.
Noodles, lasagna, uncooked Cheese, grated, Parmesan	6 lb. 6 oz. 1 ¹ / ₂ cups	8. Follow panning instructions. 9. Cover. Bake 1 ¹ / ₂ hours. Remove cover; bake 10 to 15 minutes. 10. Cut and serve immediately.

(CONTINUED)

SPINACH LASAGNA

PANNING INSTRUCTIONS: Arrange in layers in each pan. **NOTE:** During panning, remove small amounts of filling from refrigeration at a time. Ensure entire panning procedure does not exceed 3 hours total time between temperatures of 40°F. to 140°F.

- Layer:
1. 2 cups sauce
 2. Noodles, flat and in rows
 3. 5½ cups chilled spinach-cheese filling
 4. 1 qt sauce
 5. Noodles, flat and in rows
 6. 5½ cups chilled spinach-cheese filling
 7. Noodles, flat and in rows
 8. 1½ qt sauce

Sprinkle with Parmesan cheese. Follow Steps 9 and 10. Cut 5 by 4. **EACH PORTION:**
1 Piece (9½ Ounces).

- NOTE:**
1. In Step 1, 3 lb 4 oz dry onions A.P. will yield 3 lb chopped onions.
 2. In Step 1, 6 oz (2 cups) dehydrated onions may be used. See Recipe No. A-11.
 3. In Step 2, 2½ oz (7⅔ tbsp--23 cloves) minced dry garlic may be used. Fry with onions in Step 1.
 4. In Step 2, 7 lb 8 oz (31⅓-36 oz cn) canned tomato juice concentrate may be used for canned tomato paste.
 5. 7 lb 6 oz (1¾-No. 10 cn) canned pizza blend cheese may be used for all Parmesan and Mozzarella cheese in recipe. Use only in panning.
 6. In Step 9, when convection oven is used, bake at 300°F. 1 hour 15 minutes on closed vent, high fan. Remove cover; bake 10 minutes.

REVISION

BEEF POT ROAST

YIELD: 100 Portions EACH PORTION: 2 to 3 Slices (3 $\frac{1}{2}$ Ounces) plus $\frac{1}{4}$ Cup (2 oz) Gravy				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, pot roast, thawed Water, boiling.....	40 lb.... 8 lb..... 1 gal....	1. Place roasts in stock pot or steam-jacketed kettle; brown on all sides; add water.
Salt..... Pepper, black..... Onions, dry, sliced $\frac{1}{4}$ inch Garlic powder.....	3 oz.... $\frac{1}{2}$ oz... 3 lb..... $\frac{1}{4}$ oz...	4 $\frac{2}{3}$ tbsp 2 tbsp... 3 qt..... 1 tbsp	2. Add salt, pepper, onions and garlic. Cover. Simmer 3 $\frac{1}{2}$ to 4 $\frac{1}{2}$ hours or until tender. Remove scum as it rises to the surface during cooking. Remove cooked beef. Skim off excess fat from stock. Reserve stock for use in Step 4. 3. Let stand 20 minutes; slice $\frac{1}{8}$ inch thick.
Flour, wheat, general purpose, sifted Water, cold..... Reserved stock.....	1 lb 2 oz 3 lb....	4 $\frac{1}{2}$ cups 1 $\frac{1}{2}$ qt... 1 $\frac{1}{4}$ gal..	4. Combine flour and water, stirring until smooth; add to stock, stirring constantly. Cook 10 minutes or until slightly thickened. 5. Serve with sliced meat.

- NOTE:
1. In Step 1, 42 lb 6 oz frozen beef pot roast A.P. will yield 40 lb thawed beef.
 2. In Step 2, 3 lb 5 oz dry onions A.P. will yield 3 lb sliced onions.
 3. In Step 2, 6 oz ($1\frac{7}{8}$ cups) dehydrated onions may be used. See Recipe No. A-11.
 4. In Step 2, test for doneness: a fork inserted into roasts will withdraw easily if meat is cooked and tender. Test each roast separately.

VARIATIONS

1. GINGER POT ROAST: Follow Step 1. In Step 2, use 1 lb 8 oz ($4\frac{1}{2}$ cups) chopped onions (1 lb 11 oz A.P.); add 6 lb 6 oz (1-No. 10 cn) canned diced tomatoes, $\frac{1}{2}$ oz ($2\frac{2}{3}$ tbsp) ground ginger, $\frac{1}{20}$ oz (1 tsp) ground thyme, and $\frac{1}{48}$ oz (4 leaves) bay leaves. Follow Step 3. In Step 4, use 16 lb (2 gal) reserved stock. Remove bay leaves before serving. Follow Step 5. EACH PORTION: 2 to 3 slices ($3\frac{1}{2}$ ounces) plus $\frac{1}{3}$ cup ($2\frac{1}{2}$ ounces) gravy.
2. YANKEE POT ROAST: Follow Step 1. In Step 2, add 2 lb ($1\frac{3}{4}$ qt) diced fresh carrots (2 lb 7 oz A.P.), 2 oz (1 cup) chopped fresh parsley (2 oz A.P.), 6 lb 6 oz (1-No. 10 cn) canned diced tomatoes, $\frac{1}{5}$ oz (1 tbsp) ground allspice, $\frac{1}{48}$ oz (4) bay leaves, $\frac{1}{40}$ oz ($\frac{1}{2}$ tsp) ground thyme, and 8 oz (1 cup) vinegar. Follow Step 3. In Step 4, use 16 lb (2 gal) reserved stock. Remove bay leaves before serving. Follow Step 5. EACH PORTION: 2 to 3 slices ($3\frac{1}{2}$ ounces) plus $\frac{1}{3}$ cup ($2\frac{1}{2}$ ounces) gravy.

SIMMERED BEEF

YIELD: 100 Portions			EACH PORTION: 1 to 2 Slices (4 Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, pot roast, thawed Water, boiling.....	40 lb.. to cover..	1. Place roasts in stock pot or steam-jacketed kettle; brown on all sides; add water to cover.
Carrots, fresh, chopped Celery, fresh, chopped.. Onions, dry, chopped.. Bay leaves..... Cloves, whole (optional) Salt..... Pepper, black.....	2 lb.. 2 lb.. 4 lb.. 3 oz..	1 1/2 qt.. 1 1/2 qt.. 3 qt.... 4 leaves.. 20 cloves 4 1/2 tbsp 1 tbsp..	2. Add carrots, celery, onions, bay leaves, cloves, salt and pepper. 3. Simmer 2 1/2 to 3 hours or until tender. DO NOT OVERCOOK. Remove scum as it rises to surface during cooking. Remove cooked beef. Remove bay leaves and cloves. 4. Let stand 20 minutes before slicing.

NOTE: 1. In Step 2: 2 lb 7 oz fresh carrots A.P. will yield 2 lb chopped carrots.

2 lb 12 oz fresh celery A.P. will yield 2 lb chopped celery.

4 lb 7 oz dry onions A.P. will yield 4 lb chopped onions.

2. In Step 2, 8 oz (22/3 cups) dehydrated onions may be used. See Recipe No. A-11.

3. In Step 3, test for doneness: a fork inserted into roast will withdraw easily if meat is cooked and tender. Test each roast separately.

4. DO NOT BOIL meat; boiling toughens meat. Serve with catsup, horseradish, or mustard. Broth may be used for soup or gravy. See Recipe No. O-16.

5. In Step 1, a tilting fry pan may be used. See Recipe No. A-24.

COUNTRY STYLE STEAK

YIELD: 100 Portions (2 Pans)

EACH PORTION: 1 Steak (6½ Ounces)

PAN SIZE: 18 by 24-inch Roasting Pan

TEMPERATURE: 350°F. Griddle; 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, Braising Steak, Swiss, tempered	37 lb 8 oz	100 steaks	1. Dredge steaks in mixture of flour, salt, and pepper; shake off excess.
Flour, wheat, general purpose, sifted	2 lb	2 qt	
Salt:	4 oz	6 tbsp	
Pepper, black	1 tbsp	
Milk, nonfat, dry	6½ oz ...	1⅓ cups	2. Reconstitute milk; add eggs; blend thoroughly.
Water	7½ cups	
Eggs, whole, slightly beaten	2 lb	3¾ cups (20 eggs)	

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(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bread crumbs, dry, ground	2 lb 8 oz ...	1 1/4 qt	3. Combine bread crumbs, salt, and pepper.
Salt	2/3 oz.	1 tbsp	4. Dip steaks in egg and milk mixture; then in seasoned bread crumbs.
Pepper, black	1 tbsp	
Shortening, melted, salad oil or olive oil	2 lb	1 qt	5. Brown steaks evenly on both sides on well-greased griddle. 6. Overlap steaks in lightly greased pans. Cover pans tightly. 7. Bake 2 hours or until steaks are tender.

NOTE: 1. In Step 2, 10 oz ($2\frac{1}{2}$ cups) canned dehydrated egg mix combined with 3 cups warm water may be used for whole eggs. See Recipe No. A-8.

2. Other sizes and types of pans may be used. See Recipe No. A-25.

COUNTRY STYLE STEAK**YIELD: 100 Portions (2 Pans)****EACH PORTION: 1 Steak (6½ Ounces)****PAN SIZE: 18 by 24-inch Roasting Pan****TEMPERATURE: 350°F. Griddle; 350°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, Braising Steak, Swiss, tempered	37 lb 8 oz	100 steaks	1. Dredge steaks in mixture of flour, salt, and pepper; shake off excess.
Flour, wheat, general purpose, sifted	2 lb	2 qt	
Salt	4 oz	6 tbsp	
Pepper, black	¼ oz.	1 tbsp	
Milk, nonfat, dry	6½ oz.	1⅓ cups.	2. Reconstitute milk; add eggs; blend thoroughly.
Water.	3 lb 12 oz	7½ cups	
Eggs, whole, slightly beaten	1 lb 8 oz. .	2¾ cups (15 eggs)	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bread crumbs, dry, ground	2 lb 12 oz	2 ³ / ₄ qt.	3. Combine bread crumbs, salt, and pepper.
Salt	2/3 oz. . . .	1 tbsp.	4. Dip steaks in egg and milk mixture; then in seasoned bread crumbs.
Pepper, black. . .	1/4 oz. . . .	1 tbsp.	
Salad oil, olive oil or shortening, melted	2 lb.	1 qt.	5. Brown steaks 1 1/2 minutes on each side on well-greased griddle. 6. Overlap steaks in lightly greased pans. Cover pans tightly. 7. Bake 2 hours or until steaks are tender.

- NOTE:
1. In Step 2, 7 1/2 oz (1 7/8 cups) canned dehydrated egg mix combined with 2 1/4 cups warm water may be used for whole eggs. See Recipe No. A-8.
 2. In Step 4, to avoid overwetting crumbs, dredge in small amounts.
 3. In Step 7, if convection oven is used, bake at 325°F. 1 hour 30 minutes or until tender on high fan, closed vent.
 4. Other sizes and types of pans may be used. See Recipe No. A-25.

PEPPER STEAK

YIELD: 100 Portions (2 Pans)				EACH PORTION: ¾ Cup (5½ Ounces)	
PAN SIZE: 18 by 24-inch Roasting Pan				TEMPERATURE: 400°F. Griddle; 350°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD	
Beef, Braising Steak, Swiss; tempered	30 lb.	1. Cut steaks into ½ inch strips; brown strips 5 minutes on lightly greased griddle turning frequently. 2. Place 9 lb (2 gal) strips in each pan. Set aside for use in Step 5.	
Salad oil, olive oil or shortening, melted	12 oz. ...	1½ cups		
Water.....	8 lb.	1 gal.	3. Combine water, tomato paste, soy sauce, sugar, pepper, and garlic powder. Blend well. Bring to a boil.	
Tomato paste, canned	1 lb 15 oz	3½ cups (1-No. 2½ cn)		
Soy sauce.....	1 lb 4 oz	2 cups...		
Sugar, granulated	2 oz.	¼ cup..		
Pepper, black.....	⅓ oz. ...	1⅓ tbsp		
Garlic powder.....	½ oz. ...	5⅔ tsp..		
Starch, corn.....	5 oz.	1 cup...	4. Dissolve cornstarch in water; stir until smooth; add to sauce mixture. Cook until thickened, about 3 minutes, stirring constantly. 5. Pour 3 qt sauce over beef strips in each pan. Cover; bake 1½ hours.	
Water, cold.....	2 lb.	1 qt....		

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Peppers, sweet, fresh, cut in 1/4 inch by 2 inch strips	8 lb. . .	9 1/2 qt.	6. Add 4 lb (4 3/4 qt) peppers and 1 lb 5 oz (1 qt) onions to each pan. Stir to distribute vegetables. Cover; bake 30 minutes or until beef is tender.
Onions, dry, chopped	2 lb 11 oz	2 qt.	

- NOTE:
1. In Step 3, 2 lb 4 oz (1-36 oz cn) canned tomato juice concentrate may be used.
 2. In Step 5, if convection oven is used, bake at 325°F. 1 hour 30 minutes on high fan, closed vent; in Step 7, bake 20 minutes or until tender on high fan, closed vent.
 3. In Step 6, 9 lb 12 oz fresh sweet peppers A.P. will yield 8 lb pepper strips; 3 lb dry onions A.P. will yield 2 lb 11 oz chopped onions.
 4. In Step 6, 5 oz (1 2/3 cups) dehydrated onions and 1 lb 4 oz (3 qt) dehydrated green peppers (See Recipe No. A-11) or 8 lb frozen diced green peppers may be used. Thaw peppers.
 5. In Step 6, 2 3/4 oz (1/2 cup-24 cloves) minced dry garlic may be used. Add to sauce.
 6. Other sizes and types of pans may be used. See Recipe No. A-25.

VARIATION

1. ORIENTAL STEAK: Follow Steps 1 through 5. In Step 6, add 6 lb 6 oz (1-No. 10 cn) drained bean sprouts. Follow remainder Step 6.

GROUND BEEF CORDON BLEU**YIELD: 100 Portions****EACH PORTION: 1 Cordon Bleu (5 Ounces)****TEMPERATURE: 350°F. Griddle**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bread, day old, diced	2 lb 8 oz. .	3 gal.	1. Combine bread, garlic, and water. Let stand 10 minutes until water is absorbed.
Garlic, dehydrated.	1 tbsp.	
Water.	2 ¹ / ₄ qt.	
Beef pattie mix, bulk or beef, ground, thawed	22 lb 8 oz	2. Add ground beef, onions, eggs, salt, and pepper; mix well. Shape into 200-2 ¹ / ₂ oz patties. See Note 3.
Onions, dry, minced. .	1 lb 8 oz. .	1 qt.	
Eggs, whole, beaten. .	6 ¹ / ₂ oz. . .	³ / ₄ cup (4 eggs)	
Salt.	3 oz.	4 ² / ₃ tbsp.	
Pepper, black.	1 tbsp.	

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cheese, Swiss, sliced Ham, boneless, cooked, sliced, $\frac{1}{16}$ inch	3 lb 15 oz 3 lb 2 oz	50 slices 100 slices	3. Cut cheese slices in half. Place 100- $\frac{1}{2}$ slices on 100 patties. Place $\frac{1}{2}$ cheese slice on top of ham. Fold ham around cheese. See Note 4. Add remaining ham slices. Place remaining patties on top; enclose securely by sealing edges together. 4. Grill 4 minutes on each side or until done on lightly greased griddle.

- NOTE:
1. In Step 2, 1 lb 11 oz dry onions A.P. will yield 1 lb 8 oz minced onions.
 2. In Step 2, 3 oz (1 cup) dehydrated onions may be used. See Recipe No. A-11.
 3. In Step 2, flatten patties no more than 3 $\frac{1}{2}$ inch diameter to prevent patties from being too thin and difficult to handle.
 4. In Step 3, fold ham and cheese no larger than 3 by 3 inches to fit inside patties and ensure a good seal.
 5. In Step 4, patties may be baked on 4 sheet pans (18 by 26 inches) in 375°F. oven 30 minutes or in 350°F. convection oven 15 minutes or until done on high fan, closed vent.

STEAK SMOTHERED WITH ONIONS**YIELD: 100 Portions (2 Pans)****EACH PORTION: 1 Steak (3½ Ounces) plus 1/3
Cup (3½ Ounces) Onions****PAN SIZE: 18 by 24-inch Roasting Pan****TEMPERATURE: 350°F. Griddle; 325°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, Braising Steak, Swiss, thawed	37 lb 8 oz	100 steaks	1. Brown steaks on well greased griddle 1 minute on each side.
Shortening, melted, salad oil or olive oil	1 lb.	2 cups.	2. Overlap 50 steaks in each pan.
Onions, dry, sliced. . .	20 lb.	3¾ gal.	3. Cover steaks in each pan with 10 lb (7½ qt) onions.
Soup and Gravy base, beef	2 oz.	5 tbsp.	4. Add Soup and Gravy base, salt, and pepper to water; stir until dissolved.
Salt.	1 oz.	1⅔ tbsp	5. Pour 1 qt over steaks in each pan. Cover pans.
Pepper, black.	2 tsp.	6. Bake 2 hours or until tender.
Water, hot.	2 qt.	

REVISION

(OVER)

- NOTE: 1. In Step 4, 22 lb 4 oz dry onions A.P. will yield 20 lb sliced onions.
2. In Step 4, 2 lb 8 oz (3 qt) dehydrated onions may be used. See Recipe No. A-11.
3. In Step 6, if convection oven is used, bake at 325°F. 1 1/2 hours or until tender on closed vent, high fan.
4. Other sizes and types of pans may be used. See Recipe No. A-25.

VARIATION

1. STEAK STRIPS SMOTHERED WITH ONIONS: In Step 1, use 30 lb Braising Steak, Swiss; slice each steak into thin strips (1/2-inch wide). Follow Steps 2 through 6. EACH PORTION: 3/4 Cup (6 1/2 Ounces).

SWISS STEAK WITH TOMATO SAUCE**YIELD: 100 Portions (2 Pans)****EACH PORTION: 1 Steak and $\frac{1}{3}$ Cup
Sauce ($7\frac{1}{2}$ Ounces)****PAN SIZE: 18 by 24-inch Roasting Pan****TEMPERATURE: 350°F. Griddle; 350°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, Braising Steak, Swiss, thawed	37 lb 8 oz	100 steaks	1. Brown steaks on a well-greased griddle.
Salad oil, shortening, melted, or olive oil	8 oz.	1 cup.	2. Overlap 50 steaks in each pan; set aside for use in Step 5.
Soup and Gravy base, beef	$1\frac{1}{4}$ oz. .	3 tbsp.	3. Reconstitute Soup and Gravy base to make stock.
Water, boiling.	2 lb 8 oz	$1\frac{1}{4}$ qt.	
Salt.	1 oz.	$12\frac{2}{3}$ tbsp	4. Add salt, pepper, garlic powder, Worcestershire sauce, onions, peppers and tomatoes to stock.
Pepper, black.	$\frac{1}{2}$ oz.	2 tbsp.	Stir well. Heat to boiling.
Garlic powder.	$\frac{1}{8}$ oz.	$1\frac{1}{2}$ tsp.	5. Pour about $4\frac{1}{2}$ qt sauce over steaks in each pan. Cover.
Worcestershire sauce	7 oz.	$\frac{3}{4}$ cup.	6. Bake 2 hours or until tender. Skim off excess fat. Place sauce in steam- jacketed kettle or stock pot. Place steaks in 4 steamtable pans (12 by 20 by $2\frac{1}{2}$ -inches).
Onions, dry, chopped	3 lb.	$2\frac{1}{4}$ qt.	
Peppers, sweet, fresh, chopped	2 lb.	$1\frac{1}{2}$ qt.	
Tomatoes, canned, diced	12 lb 12 oz	$1\frac{1}{2}$ gal (2- No. 10 cn)	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	8 oz.	2 cups.	7. Mix flour and water to make a smooth paste; add to sauce. Cook 2 minutes or until thickened, stirring constantly. 8. Pour $8\frac{1}{2}$ cups sauce over steaks in each pan.
Water.....	1 lb.	2 cups.	

- NOTE:
1. In Step 4, 3 lb 5 oz dry onions A.P. will yield 3 lb dry chopped onions; 2 lb 7 oz fresh sweet peppers A.P. will yield 2 lb chopped peppers.
 2. In Step 4, $6\frac{2}{3}$ oz (2 cups) dehydrated onions and $5\frac{1}{3}$ oz (1 qt) dehydrated green peppers (See Recipe No. A-11) or 2 lb ($1\frac{1}{2}$ qt) frozen, diced green peppers may be used.
 3. In Step 4, 2 tbsp (6 cloves) garlic, dry, minced may be used.
 4. In Step 6, if convection oven is used, bake at 325°F . 2 hours or until steaks are tender on high fan, closed vent.

VARIATIONS

1. **SWISS STEAK WITH BROWN GRAVY:** Follow Steps 1 and 2. In Step 3, reconstitute 8 oz ($1\frac{1}{4}$ cups) Soup and Gravy base with 16 lb (2 gal) water. In Step 4, omit salt, sweet peppers and tomatoes. In Step 5, pour about $4\frac{1}{4}$ qt sauce over steaks in each pan. In Step 6, bake $2\frac{1}{2}$ hours or until tender or in 325°F . convection oven $2\frac{1}{2}$ hours on high fan, open vent. In Step 7, use 1 lb (1 qt) sifted general purpose flour and 2 lb (1 qt) water. In Step 8, pour about $9\frac{1}{2}$ cups sauce over steaks in each pan. NOTE: In Step 6, if microwave-convection oven is used, bake uncovered at 325°F . 1 hour with 40% microwave power first 30 minutes; cover; bake 30 minutes or until tender without microwave power. EACH PORTION: 1 Steak and $\frac{1}{3}$ Cup Sauce (8 Ounces).

(CONTINUED)

SWISS STEAK WITH TOMATO SAUCE

2. **SWISS STEAK WITH TOMATO SAUCE (SAUCE MIX, TOMATO, BASIC):** Follow Steps 1 and 2. Omit Step 3. In Step 4, use 3 lb 4 oz ($3\frac{1}{4}$ -No. 2 $\frac{1}{2}$ cn) canned basic tomato sauce mix. Combine with 6 lb (3 qt) water. Omit salt, Worcestershire sauce and tomatoes. Mix until smooth. Add to 10 lb ($1\frac{1}{4}$ gal) boiling water. Stir constantly. Cook at medium heat until sauce boils. Simmer 1 minute or until thickened, stirring frequently. In Step 5, pour $5\frac{1}{4}$ qt sauce over steaks in each pan. Follow Step 6. Omit Step 7. Follow Step 8. **EACH PORTION:** 1 Steak and $\frac{1}{3}$ Cup Sauce (7 Ounces).
3. **SWISS STEAK WITH TOMATO SAUCE (SOUP, CONDENSED, TOMATO):** Follow Steps 1 and 2. Omit Step 3. In Step 4, use 12 lb 8 oz (4-No. 3 cyl cn) canned condensed tomato soup. Mix with 5 lb 5 oz ($2\frac{3}{4}$ qt) water. Omit Worcestershire sauce and tomatoes. In Step 5, use $6\frac{1}{4}$ qt sauce per pan. Follow Step 6. Omit Step 7. Follow Step 8. **EACH PORTION:** 1 Steak and $\frac{1}{3}$ Cup Sauce (7 Ounces).
4. **SWISS STEAK WITH MUSHROOM GRAVY:** Follow Steps 1 and 2. Omit Step 3. In Step 4, use 12 lb 8 oz (4-No. 3 cyl cn) canned condensed cream of mushroom soup. Mix with 8 lb (1 gal) water. Omit salt, Worcestershire sauce, sweet peppers and tomatoes. In Step 5, use about $5\frac{1}{4}$ qt sauce per pan. In Step 6, bake at 350°F. 2 $\frac{1}{2}$ hours or until tender or in 325°F. convection oven 2 $\frac{1}{2}$ hours on high fan, closed vent. Omit Step 7. Follow Step 8. **EACH PORTION:** 1 Steak and $\frac{1}{3}$ Cup Sauce (7 Ounces).

BRAISED BEEF AND NOODLES**YIELD: 100 Portions****EACH PORTION: 1 $\frac{1}{4}$ Cups (10 $\frac{1}{2}$ Ounces)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, diced, thawed. . . .	30 lb.	1. Place beef, water, onions, catsup, pepper, thyme, garlic powder, bay leaves and salt in steam-jacketed kettle or stock pot. Bring to a boil; reduce heat; cover; simmer about 2 hours or until tender. Skim off excess fat. Remove bay leaves.
Water.	14 lb.	1 $\frac{3}{4}$ gal.	
Onions, dry, sliced.	4 lb.	1 gal.	
Catsup, tomato.	2 lb 6 oz. .	1 qt.	
Pepper, black.	$\frac{3}{4}$ oz. . . .	3 tbsp.	
Thyme, ground.	$\frac{1}{2}$ oz. . . .	3 tbsp.	
Garlic powder.	$\frac{1}{3}$ oz. . . .	1 $\frac{1}{4}$ tbsp	
Bay leaves.	$\frac{1}{40}$ oz. . .	6 leaves	
Salt.	3 $\frac{1}{3}$ oz. . .	$\frac{1}{3}$ cup.	
Noodles, egg.	7 lb.	10 $\frac{1}{2}$ qt.	2. Add noodles to boiling salted water; return to a boil; cook 8 to 10 minutes or until tender; drain thoroughly. Keep hot for use in Step 4.
Water, boiling.	56 lb. . . .	7 gal.	
Salt.	1 $\frac{1}{2}$ oz. . .	2 $\frac{1}{3}$ tbsp	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	1 lb 6 oz. .	5 $\frac{1}{2}$ cups	3. Combine flour and water to make smooth mixture; stir into beef mixture. Blend well. Return to boil. Reduce heat; cook 10 minutes or until thickened. 4. Add cooked noodles to beef mixture. Stir well.
Water, cold.	3 lb.	1 $\frac{1}{2}$ qt.	

- NOTE: 1. In Step 1, 30 lb beef, pot roast, diced in 1 to 1 $\frac{1}{2}$ inch pieces may be used. Trim beef to remove excess fat and gristle.
2. In Step 1, 4 lb 7 oz dry onions A.P. will yield 4 lb sliced onions.
3. In Step 1, 8 oz (2 $\frac{2}{3}$ cups) dehydrated onions may be used. See Recipe No. A-11.
4. In Step 1, $\frac{2}{3}$ cup (32 cloves) dry minced garlic may be used.

VARIATION

1. **BRAISED BEEF CUBES:** Follow Step 1 except omit catsup; add 2 $\frac{1}{2}$ oz ($\frac{1}{4}$ cup) salt and 10 lb (1 $\frac{1}{4}$ gal) boiling water. Omit Step 2. Follow Step 3. Omit Step 4. **EACH PORTION:** $\frac{3}{4}$ Cup (6 Ounces).

BRAISED BEEF AND NOODLES**YIELD: 100 Portions (2 Pans)****EACH PORTION: 1 1/4 Cups (11 Ounces)****PAN SIZE: 18 by 24-inch Roasting Pan****TEMPERATURE: 350°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, diced, thawed. . . .	30 lb.	1. Place 15 lb beef in each pan. Brown beef in its own juices about 40 minutes, uncovered; stir. DO NOT DRAIN.
Onions, dry, sliced.	4 lb.	1 gal.	2. Add 2 lb (2 qt) onions to each pan.
Soup and Gravy base, beef	8 oz.	1 1/4 cups	3. Reconstitute Soup and Gravy base with water. Add catsup, thyme, pepper, garlic and bay leaves. Stir well. Pour about 8 lb 4 oz (3 3/4 qt) sauce over beef in each pan. Mix well. Cover; bake about 2 to 2 1/2 hours or until tender. Skim off excess fat.
Water, boiling.	1 3/4 gal.	
Catsup, tomato.	1 lb 8 oz	2 1/2 cups	
Thyme, ground.	1 2/3 tbsp	
Pepper, black.	1 1/3 tbsp	
Garlic, dehydrated.	1 tbsp.	
Bay leaves, whole.	5 leaves	

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted Water, cold.	1 lb 4 oz	1 1/4 qt. ... 2 qt.	4. Combine flour and water to make smooth mixture; stir about 1 qt into each pan. Blend well. Return to oven. Cook 10 minutes or until thickened. Remove bay leaves.
Noodles, egg. Water, boiling. Salt.	7 lb. 1 1/2 oz. ...	10 1/2 qt. . 7 gal. 2 1/3 tbsp.	5. Add noodles to boiling salted water; return to a boil; cook 15 minutes or until tender; drain thoroughly. 6. Add about 9 lb 8 oz (1 1/2 gal) cooked noodles to each pan. Stir well. 7. Cover; bake 20 minutes or until thoroughly heated.

- NOTE: 1. In Step 1, 30 lb beef, pot roast, diced in 1 to 1 1/2 inch pieces may be used. Trim beef to remove excess fat and gristle.
2. In Step 2, 4 lb 7 oz dry onions A.P. will yield 4 lb sliced onions.

(CONTINUED)

BRAISED BEEF AND NOODLES

3. In Step 2, 8 oz ($2\frac{2}{3}$ cups) dehydrated onions may be used. See Recipe No. A-11.
4. In Step 3, $\frac{1}{4}$ cup (12 cloves) dry minced garlic may be used. Add with onions.
5. Steps 1 through 4 may be prepared in a steam-jacketed kettle, stock pot or tilting fry pan.
6. Other sizes and types of pans may be used. See Recipe No. A-25.
7. In Step 1, if convection oven is used, brown beef at 300°F. 20 minutes on low fan, closed vent. In Step 3, bake 2 hours or until tender on high fan, closed vent. In Step 4, cook 5 to 10 minutes or until thickened. In Step 7, bake 15 to 20 minutes or until thoroughly heated.

VARIATION

1. **BRAISED BEEF CUBES:** Follow Steps 1 and 2. In Step 3, omit catsup; add 6 oz ($\frac{1}{2}$ cup) Soup and Gravy base, beef to $1\frac{1}{4}$ gal boiling water. Pour about 5 lb 6 oz ($2\frac{1}{2}$ qt) mixture over beef in each pan. Follow Step 4. Omit Steps 5 through 7. For convection oven, see Note 7. **EACH PORTION:** $\frac{3}{4}$ Cup (6 Ounces).

BARBECUED BEEF CUBES**YIELD: 100 Portions****EACH PORTION: $\frac{3}{4}$ Cup (6 $\frac{1}{2}$ Ounces)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Barbecue Sauce....	3 $\frac{1}{4}$ gal	1. Prepare 2 recipes Barbecue Sauce (Recipe No. O-2). DO NOT COOK. Add water. Stir. Set aside for use in Step 4.
Water.....	1 $\frac{1}{4}$ gal	
Beef, diced, thawed	30 lb..	2. Cook beef in steam-jacketed kettle or stock pot 15 minutes, uncovered, stirring constantly. 3. Cover; cook 15 minutes. 4. Add barbecue sauce mixture; cover; simmer 1 hour or until tender.

- NOTE:**
1. In Step 1, Barbecue Sauce Mix may be used for Barbecue Sauce (Recipe No. O-2). Prepare 3 $\frac{1}{4}$ gal sauce according to instructions on container or 3 $\frac{1}{4}$ gal prepared barbecue sauce may be used for Barbecue Sauce (Recipe No. O-2).
 2. In Step 2, 30 lb beef, pot roast, diced in 1 to 1 $\frac{1}{2}$ inch pieces may be used. Trim beef to remove excess fat and gristle.
 3. Two No. 10 scoops may be used. See Recipe No. A-4.
 4. In Step 2, a tilting fry pan may be used. See Recipe No. A-24.

VARIATION

1. **BARBECUED BEEF CUBES (CANNED BEEF CHUNKS):** Omit Steps 1 through 4. Prepare 1 $\frac{1}{3}$ recipes Barbecue Sauce (Recipe No. O-2). Bring to a boil; reduce heat. Simmer 25 minutes. Use 29 lb (16-29 oz cn) canned beef chunks with natural juices. Drain beef. Add to barbecue sauce. Mix well. Cook 15 minutes or until beef is heated thoroughly.

REVISION

STUFFED FLOUNDER CREOLE

L. MEAT, FISH, AND POULTRY No. 19(1)



REVISION

STUFFED FLOUNDER CREOLE**YIELD: 100 Portions (4 Pans)****EACH PORTION: 4½ Ounces Fish with ¼ Cup Dressing and ¼ Cup Sauce****PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan****TEMPERATURE: 375°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Creole Sauce.	17 lb 13 oz	8½ qt.	1. Prepare 1 recipe Creole Sauce (Recipe No. O-5). Set aside for use in Step 8. Keep sauce hot.
Celery, fresh, chopped	1 lb.	3 cups.	2. Sauté celery and onions in butter or margarine until tender.
Onions, dry, chopped	1 lb 8 oz. .	4½ cups.	
Butter or margarine, melted	12 oz. . . .	1½ cups.	
Cracker crumbs.	3 lb 8 oz. .	5¾ qt.	3. Combine cracker crumbs, pepper, and thyme; add to vegetables. Add shrimp to vegetable-crumb mixture.
Pepper, black.	2½ tsp.	
Thyme, ground.	1 oz.	2 tbsp.	
Shrimp, peeled and deveined, cooked and chopped	2 lb.	2 qt.	

BEEF AND CORN PIE**YIELD: 100 Portions (3 Pans)****EACH PORTION: 1 1/2 Cups (11 1/2 Ounces)****PAN SIZE: 18 by 24-inch Roasting Pan****TEMPERATURE: 350°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef pattie mix, bulk or beef, ground, thawed	30 lb.	1. Cook beef with onions and peppers until beef loses its pink color, stirring to break apart. Drain or skim off excess fat.
Onions, dry, chopped. .	3 lb.	2 1/4 qt.	
Peppers, sweet, fresh, chopped	2 lb.	1 1/2 qt.	
Salt.	2 1/2 oz. ...	1/4 cup.	2. Add salt, pepper and garlic. Mix well. 3. Place an equal quantity of beef mixture in each pan.
Pepper, black.	1/2 oz.	2 tbsp.	
Garlic, dehydrated. ...	1 oz.	2 2/3 tbsp	
Corn, canned, whole kernel, undrained	12 lb 12 oz	1 1/2 gal (2-No. 10 cn)	4. Spread 2 qt corn with liquid on top of beef mixture in each pan.

REVISION

(OVER)



BEEF POT PIE WITH BISCUIT TOPPING**YIELD: 100 Portions (4 Pans)****EACH PORTION: 1 Cup (8½ Ounces)
plus 1 Biscuit****PAN SIZE: 12 by 20 by 4-inch Steam Table Pan****TEMPERATURE: 425°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, diced, thawed Onions, dry, chopped	30 lb. 3 lb. 2½ qt.	1. Cook beef and onions in a steam-jacketed kettle about 5 minutes.
Water, hot. Juice, tomato, canned 12 lb 6 oz	3 gal. 5¾ qt (4- No. 3 cyl cn)	2. Add water, tomato juice, salt and pepper to meat. Bring to a boil; reduce heat; cover; simmer 1 hour 15 minutes.
Salt. Pepper, black.	2 oz. ½ oz.	3 tbsp. 2 tbsp.	
Carrots, fresh, ½-inch rings	6 lb.	1 gal.	3. Add carrots; cover; simmer 10 minutes.
Potatoes, white, fresh, peeled, ¾ to 1-inch pieces	9 lb.	6¼ qt.	4. Add potatoes, cover; simmer 20 minutes or until vegetables are tender.

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted Water.....	10 oz.	2 1/2 cups 1 qt.	5. Combine flour and water; add to meat and vegetable mixture while stirring; simmer 5 minutes or until thickened, stirring constantly. 6. Place about 15 lb 7 oz (7 1/4 qt) mixture in each pan. Keep hot.
Baking Powder. Biscuits	100 biscuits	7. Prepare 1 recipe Baking Powder Biscuits (Recipe No. D-1-1). Place 25 biscuits on top of hot mixture in each pan. 8. Bake 15 to 20 minutes or until biscuits are lightly browned.

- NOTE:
1. In Step 1, 30 lb beef, pot roast, diced in 1 to 1 1/2-inch pieces may be used. Trim to remove excess fat and gristle.
 2. In Step 1, 6 oz (2 cups) dehydrated onions may be used. See Recipe No. A-11.
 3. In Step 1, 3 lb 5 oz dry onions A.P. will yield 3 lb finely chopped onions.
 4. In Step 2, 1 1/2-36 oz cn canned tomato juice concentrate and 4 1/2 qt water may be used.
 5. In Step 3, 7 lb 5 oz fresh carrots A.P. will yield 6 lb carrot rings.
 6. In Step 4, 11 lb fresh white potatoes A.P. will yield 9 lb potatoes.
 7. In Step 7, 1/2 recipe Baking Powder Biscuits (Recipe No. D-1) may be used.

(CONTINUED)

BEEF POT PIE WITH BISCUIT TOPPING

8. In Step 7, meat mixture must be at least 180°F. or bottom of biscuits will be underbaked.
9. In Step 8, if convection oven is used, bake at 400°F. 10 to 15 minutes or until lightly browned on low fan, open vent.
10. Other sizes and types of pans may be used. See Recipe No. A-25.

VARIATION

1. **BEEF POT PIE WITH PIE CRUST TOPPING:** Follow Steps 1 through 6. Omit Steps 7 and 8. Prepare $\frac{1}{4}$ recipe Pie Crust (Recipe No. I-1). Divide dough into 4-1 lb balls. Roll each ball into a rectangle about 18 by 10-inches, about $\frac{1}{8}$ inch thick. Cut each rectangle into 25 pieces about $3\frac{1}{2}$ by 2 inches. Place 25 pieces on top of hot (180°F.) meat mixture in each pan. Bake 35 to 40 minutes or in 400°F. convection oven 25 to 30 minutes or until lightly browned on low fan, open vent. **EACH PORTION:** 1 Cup ($8\frac{1}{2}$ Ounces) and 1 Pie Crust Rectangle.

BEEF STEW**YIELD: 100 Portions****EACH PORTION: 1¼ Cups (10½ Ounces)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, diced, thawed	30 lb	1. Dredge beef in mixture of flour, salt, pepper, and garlic; shake off excess.
Flour, wheat, general purpose, sifted	8 oz	2 cups	
Salt.....	5 oz.....	1/2 cup	
Pepper, black	1/2 oz ...	2 tbsp	
Garlic, dehydrated ..	1/2 oz ...	1 2/3 tbsp	
Shortening, melted, salad oil or olive oil	1 lb	2 cups	2. Brown beef in hot shortening, salad oil or olive oil in steam-jacketed kettle or stock pot.
Water, hot.....	2 1/2 gal...	3. Add water, tomatoes, thyme, and bay leaves to meat. Cover; simmer 2 hours.
Tomatoes, canned, crushed	6 lb 6 oz..	3 qt (1-No. 10 cn)	
Thyme, ground	1 tbsp...	
Bay leaves, whole...	4 leaves	

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Carrots, fresh, 1/2 inch rings	8 lb	1 3/4 gal.	4. Add carrots to beef mixture. Cover; simmer 15 minutes.
Celery, fresh, cut in 1 inch pieces	4 lb	1 gal	5. Add celery, onions, potatoes and salt. Stir. Cover; simmer 20 minutes or until vegetables are tender.
Onions, dry, cut in quarters	3 lb	2 1/2 qt.	
Potatoes, white, fresh, peeled, cut in 1 to 1 1/2 inch pieces	10 lb.	7 1/2 qt.	
Salt.	2 oz.	3 tbsp	
Flour, wheat, general purpose, sifted	1 lb 2 oz	4 1/2 cups.	6. Remove bay leaves. Thicken gravy, if desired. Combine flour and water. Add to stew while stirring. Cook 5 minutes or until thickened.
Water, cold	1 1/2 qt.	

(CONTINUED)

BEEF STEW

YIELD: 100 Portions

EACH PORTION: 1¼ Cups (10½ Ounces)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, diced, thawed	30 lb	1. Place beef, water, tomatoes, salt, pepper, garlic, thyme and bay leaves in steam-jacketed kettle or stock pot. Bring to a boil; reduce heat; cover. Simmer 1 hour 40 minutes or until tender
Water	16 lb ...	2 gal	
Tomatoes, canned	6 lb 6 oz	3 qt (1-No.	
	10 cn	
Salt	4 ¼ oz ...	6 2/3 tbsp	
Pepper, black	½ oz	2 tbsp	
Garlic powder	½ oz	2 tbsp	
Thyme, ground	¼ oz	1 2/3 tbsp	
Bay leaves, whole	1/71 oz .	4 leaves	
Carrots, fresh ½ inch rings	8 lb	1¾ gal..	2. Add carrots to beef mixture. Cover; simmer 15 minutes

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Celery, fresh, cut in 1 inch pieces Onions, dry, cut in quarters Potatoes, white, fresh, peeled, cut in 1 to 1½ inch pieces	4 lb 3 lb 10 lb....	1 gal 2⅔ qt.... 7½ qt....	3. Add celery, onions, and potatoes. Stir. Cover; simmer 20 minutes or until vegetables are tender.
Flour, wheat, general purpose, sifted Water, cold	1 lb 2 oz 3 lb ...	4½ cups.. 1½ qt.	4. Remove bay leaves. Thicken gravy, if desired. Combine flour and water. Add to stew while stirring. Cook 5 minutes or until thickened.

(CONTINUED)

BEEF STEW

- NOTE: 1. In Step 1, 30 lb beef, pot roast, diced in 1 to 1½ inch pieces may be used. Trim beef to remove excess fat and gristle.
2. In Step 2, 9 lb 12 oz fresh carrots A.P. will yield 8 lb carrot rings.
3. In Step 2, 13 lb 2 oz (2-No. 10 cn) canned carrots, drained or 8 lb frozen carrots may be used.
4. In Step 3, 5 lb 8 oz fresh celery A.P. will yield 4 lb celery cut into 1 inch pieces; 3 lb 5 oz dry onions A.P. will yield 3 lb onions cut in quarters.
5. In Step 3, 6 oz (2 cups) dehydrated onions may be used. See Recipe No. A-11.
6. In Step 3, 12 lb 5 oz fresh white potatoes A.P. will yield 10 lb potatoes cut into 1 to 1½ inch pieces.

VARIATIONS

1. BEEF STEW (CANNED): In Step 1, 66 lb 14 oz (10-No. 10 cn) canned Beef Stew With Vegetables may be used. Omit Steps 2 through 4. Heat to a serving temperature. EACH PORTION: 1¼ Cups (10 Ounces).
2. EL RANCHO STEW: In Step 1, reduce water to 8 lb (1 gal) and salt to 3 oz (4 2/3 tbsp); omit tomatoes, garlic powder, thyme, and bay leaves. Follow Step 2. In Step 3, omit celery; increase onions to 4 lb (3 1/2 qt). Add 2 lb (1 1/2 qt) frozen peas, simmer 10 minutes or until peas are tender. In Step 4, use 1 lb (1 qt) flour and 2 lb (1 qt) water.

NOTE: 3 lb (3-No. 303 cn) or 3 lb 5 oz (1/2 -No. 10 can) drained canned peas may be used. Add canned peas after thickening. EACH PORTION: 1 CUP (8 1/2 OUNCES)

CARIBBEAN CHICKEN BREAST**YIELD: 100 Portions****EACH PORTION: 1 Piece (3 ½ ounces)**

PAN SIZE: 18 by 26 inch sheet pan (6 pans)
12 by 20 by 2 ½ inch steam table pan (4 pans)

TEMPERATURE: 375°F.

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken breasts, boneless skinless, thawed	31 lb 4 oz	100 breasts (4 to 5 ounces)	1. Wash chicken thoroughly under cold running water. Drain well.
Juice, lemon	2 lb 2 oz	1 qt	2. Combine lemon juice, honey, salad oil, paprika, garlic powder, salt, ground ginger, lemon rind, oregano and red pepper. Mix thoroughly.
Honey	1 lb 8 oz	1 7/8 cup	
Salad Oil	7 ½ oz ...	1 cup	
Paprika, ground	4 oz	1 cup	
Garlic powder	1 5/8 oz .	1/3 cup	
Salt	1 ¼ oz ...	1 ¾ tbsp	
Lemon rind, grated	1 oz	5 tbsp	
Ginger, ground	1 oz	1/3 cup	
Pepper, red, ground	3/8 oz ..	2 tbsp	3. Pour over chicken breasts. Refrigerate 30 minutes.
Oregano, crushed	1/3 oz ...	5 tbsp		

CH-1

(OVER)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			<p>4. Place chicken breasts on sheet pans. Reserve marinade for use in Step 5. Bake 50 minutes or until done (170°F). Remove chicken.</p> <p>5. Bring marinade to a boil Boil 1 minute. Pour 8 oz (1 cup) marinade over breasts in each pan. Discard any unused marinade.</p>

- NOTES: 1. In Step 2, 6 lb (24 lemons) A.P. lemons will yield 1 qt lemon juice and 5 tbsp lemon rind.
2. In Step 4, if convection oven is used, bake at 325 ° F. 15 minutes or until done (170° F) on high fan, open vent.
3. Other sizes and types of pans may be used. See Recipe No. A-25.

EL RANCHO STEW

YIELD: 100 Portions (2 Pans)

EACH PORTION: 1 Cup (9 Ounces)

PAN SIZE: 18 by 24-inch Roasting Pan

TEMPERATURE: 325°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, diced, thawed	30 lb	1. Dredge beef in mixture of flour, salt and pepper; shake off excess. 2. Place an equal quantity of beef in each roasting pan. Cook in oven about 1 hour or until browned.
Flour, wheat, general purpose, sifted	1 lb	1 qt	
Salt	3 oz	4 $\frac{2}{3}$ tbsp	
Pepper, black	1 $\frac{1}{2}$ oz ...	2 tbsp	
Water, hot	1 gal	3. Add 2 qt water to each pan. Cover; cook 2 hours or until tender.

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Carrots, fresh, peeled	6 lb 8 oz	1 ³ / ₄ gal	4. Cut carrots in half cross-wise then lengthwise into quarters. Cook carrots in boiling water 15 minutes. Add potatoes and onions; cook 20 minutes.
Potatoes, fresh, white, peeled, cut lengthwise in eighths	10 lb ...	2 gal	
Onions, dry, quartered ...	4 lb 8 oz	1 gal	
Water, boiling	2 gal	
Peas, frozen	2 lb	5. Add peas to vegetables; continue cooking 15 minutes or until tender. Drain. 6. Add an equal quantity (about 1 ³ / ₄ gal) vegetables to beef in each pan. Stir. Heat to serving temperature.

(CONTINUED)

EL RANCHO STEW

- NOTE: 1. In Step 1, 30 lb beef, pot roast diced in 1 to 1½ inch pieces may be used. Trim beef to remove excess fat and gristle.
2. In Step 2, if convection oven is used, bake at 300°F. 30 minutes or until browned. In Step 3, increase water to 2¼ qt per pan. Cover; bake 1½ hours or until tender.
3. In Step 4, 7 lb 15 oz fresh carrots A. P. will yield 6 lb 8 oz carrots cut crosswise and lengthwise. 12 lb 5 oz fresh white potatoes A. P. will yield 10 lb potatoes cut lengthwise in eighths. 5 lb dry onions A. P. will yield 4 lb 8 oz onions quartered.
4. In Step 4, 9 lb 14 oz (1½-No. 10 cn) canned carrots, drained or 6 lb 8 oz frozen carrots may be used.
5. In Step 4, 9 oz (6¾ cups) dehydrated onions may be used. See Recipe No. A-11.
6. In Step 5, 3 lb (3-No. 303 cn) or 3 lb 5 oz (½-No. 10 cn) canned peas, drained or 3 lb 5 oz (½-No. 10 cn) canned peas, drained or 8 oz (½-No. 2½ cn) canned, dehydrated, compressed peas may be used.
7. Other sizes and types of pans may be used. See Recipe No. A-25.
8. One Size 3 ladle may be used. See Recipe No. A-4.

REVISION

STUFFED CABBAGE ROLLS

L. MEAT, FISH, AND POULTRY No. 24(1)



REVISION

STUFFED CABBAGE ROLLS**YIELD:** 100 Portions (8 Pans)**EACH PORTION:** 2 Cabbage Rolls (7 $\frac{1}{2}$ Ounces) plus
1/4 Cup (2 Ounces) Sauce**PAN SIZE:** 12 by 20 by 2 1/2-inch Steam Table Pan**TEMPERATURE:** 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cabbage, fresh, trimmed and cored	24 lb....	1. Add cabbage to boiling salted water in steam-jacketed kettle or stock pot; cover; cook 10 minutes or until leaves are pliable. 2. Drain well; separate 200 leaves; remove larger ribs; set aside for use in Step 5. 3. Shred remaining cabbage coarsely. Set aside for use in Step 6.
Water, boiling.....	24 lb....	3 gal	
Salt.....	1/2 oz	2 1/4 tsp...	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef pattie mix, bulk or beef, ground, thawed	24 lb.	4. Combine beef, cooked rice, onions, catsup, Worcestershire sauce, salt, pepper and garlic. Mix lightly but thoroughly.
Rice, long grain, cooked	4 lb 8 oz. ...	3 qt.	5. Place $\frac{1}{4}$ cup (1-No. 16 scoop) meat mixture on each cabbage leaf.
Onions, dry, chopped	3 lb 5 oz. ...	$2\frac{1}{2}$ qt.	Fold sides of leaf over mixture; roll tightly.
Catsup, tomato.	1 lb 2 oz. ...	2 cups.	6. Place 25 cabbage rolls seam side down in each pan. Spread shredded cabbage evenly over rolls in each pan.
Worcestershire sauce. .	8 oz.	1 cup.	
Salt.	2 oz.	3 tbsp.	
Pepper, black.	$\frac{3}{4}$ oz.	3 tbsp.	
Garlic powder	$\frac{1}{10}$ oz. ..	1 tsp	
Soup and Gravy base, beef	2 oz.	5 tbsp.	7. Reconstitute Soup and Gravy base. Blend in tomato paste, sugar and lemon juice. Pour about $2\frac{1}{2}$ cups sauce over cabbage in each pan.
Water.	4 lb.	2 qt.	8. Cover. Bake $1\frac{1}{2}$ hours or until cabbage is tender and beef is done. Skim off excess fat.
Tomato paste, canned	5 lb 13 oz	$2\frac{1}{2}$ qt (3-No. $2\frac{1}{2}$ cn)	
Sugar, granulated. ...	1 lb 8 oz. .	$3\frac{1}{2}$ cups	
Juice, lemon.	1 lb	2 cups.	

(CONTINUED)

STUFFED CABBAGE ROLLS

- NOTE: 1. In Step 1, 30 lb cabbage A.P. will yield 24 lb trimmed and cored cabbage. If cabbage heads are large, cut in half.
2. In Step 4, 3 lb 11 oz dry onions A.P. will yield 3 lb 5 oz chopped onions.
3. In Step 4, 7 oz ($2\frac{1}{3}$ cups) dehydrated onions may be used. See Recipe No. A-11.
4. In Step 4, 2 tbsp (6 cloves) dry garlic may be used. Mince garlic.
5. In Step 4, 1 lb 8 oz long grain rice, cooked in 3 lb 8 oz ($1\frac{3}{4}$ qt) water with $\frac{1}{3}$ oz ($1\frac{1}{2}$ tsp) salt and $\frac{1}{4}$ oz ($1\frac{1}{2}$ tsp) salad oil or melted shortening will yield 4 lb 8 oz cooked rice. Cook rice according to Recipe Nos. E-5 or E-6.
6. In Step 7, 3 lb lemons A.P. (12 lemons) will yield 2 cups juice.
7. In Step 8, if convection oven is used, bake at 325°F. 1 hour or until cabbage is tender and beef is done on high fan, closed vent.
8. Other sizes and types of pans may be used. See Recipe No. A-25.

VARIATIONS

1. **STUFFED CABBAGE ROLLS (SOUP, CONDENSED, TOMATO):** Follow Steps 1 through 6. In Step 7, omit all ingredients. Use 10 lb 7 oz ($3\frac{1}{3}$ -No. 3 cyl cn) condensed tomato soup. Blend in 1 lb (2 cups) lemon juice and 14 oz (2 cups) granulated sugar. Pour $2\frac{3}{4}$ cups sauce over cabbage rolls in each pan. Follow Step 8.
2. **STUFFED CABBAGE ROLLS (GROUND TURKEY):** Follow Steps 1 through 3. In Step 4 omit beef pattie mix or ground beef. Use 24 lb thawed ground turkey. Increase garlic powder to $\frac{1}{4}$ oz (1 tbsp). Add $4\frac{1}{4}$ oz (2 cups) fresh, chopped parsley ($4\frac{1}{2}$ oz A.P.) Follow Steps 5 and 6. In Step 7, omit soup and gravy base. Blend water, tomato paste, sugar and lemon juice together. Pour 1 lb 6 oz ($2\frac{1}{2}$ cups) sauce over cabbage rolls in each pan. Follow Step 8. **EACH PORTION:** 2 cabbage rolls (7 ounces) plus $\frac{1}{4}$ cup ($2\frac{1}{2}$ ounces) sauce.

LASAGNA

Yield 100 Portions

Pan Size 12 BY 20 BY 2 1/2-IN STM TABLE PAN (5) Pans 350° F.

Each Portion 1 PIECE (9 1/2 OUNCES)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
382 cal	37 g	32 g	12 g	28 %	44 mg	784 mg	1 g	361 mg

Ingredients

BEEF, GROUND 90% LEAN THAWED

Weight

12 lb

Measure

Issue

TOMATOES, CANNED, DICED

19 1/8 lb

2 1/4 gal

TOMATO PASTE

7 3/4 lb

3 3/8 qt

WATER

5 lb

2 1/2 qt

ONIONS, DRY PEELED, CHOPPED

4 lb

3 qt

4 3/8 lb

SUGAR, GRANULATED

5 1/4 oz

3/4 cup

SALT

1 7/8 oz

3 tbsp

BASIL, SWEET, CRUSHED

1/2 oz

1/3 cup

GARLIC POWDER

5/8 oz

2 tbsp

OREGANO, CRUSHED

1/3 oz

1/3 cup

THYME, GROUND

1/3 oz

2 tbsp

PEPPER, BLACK

1/4 oz

1 tbsp

RED PEPPER, GROUND

1 tsp

Ingredients

	Weight	Measure	Issue
EGG SUBSTITUTE PASTEURIZED, THAWED	3 3/8 lb	6 3/4 cup	
CHEESE, COTTAGE LOW FAT	11 lb	5 1/2 qt	
CHEESE, MOZZARELLA LOW FAT SHREDDED	3 3/4 lb	3 3/4 qt	
CHEESE, GRATED, PARMESAN	1 lb	1 qt	
PARSLEY FLAKES, DEHYDRATED	1/4 oz	6 tbsps	
NOODLES, LASAGNA, UNCOOKED	6 lb		
CHEESE, GRATED, PARMESAN	6 oz	1 1/2 cup	

Methods

- 1 Cook beef until beef loses its pink color (CCP: 155° F. or higher), stirring to break apart. Drain or skim off excess fat.
- 2 Add tomatoes, tomato paste, water, onions, sugar, salt, basil, garlic powder, oregano, thyme, black pepper and red pepper. Blend well; simmer 1 hour. CCP: Hold at 140° F. or higher for use in Step 4.
- 3 CCP: Thaw egg substitute under constant refrigeration at 41° F. or lower. Combine egg substitute, cheeses and parsley. Mix well; place in pans; cover. CCP: Refrigerate product at 41° F. or lower for use in Step 4.
- 4 Follow panning instructions.

Methods

- 5 Cover. Bake 1 hour. Uncover; bake 10 to 15 minutes.
- 6 Let stand 10 to 15 minutes before cutting to allow cheeses to firm. CCP: Hold for service at 140° F. or higher.
- 7 Panning instructions: Arrange layers in each pan. CCP: During panning, remove small amounts of filling from refrigeration at a time. CCP: Ensure entire panning procedure does not exceed 4 hours total time between temperatures of 40° F. to 140° F. Progressive preparation and immediate baking of the product will ensure food safety.
- 8 Layer: 2 1/2 cups meat sauce; noodles, placed in rows; 3 1/2 cups chilled filling; 1 qt meat sauce; noodles, placed in rows; 3 1/2 cups chilled filling; 1 qt meat sauce; noodles, placed in rows; 1 1/4 qt meat sauce.
- 9 Sprinkle with about 1 oz (5 tb) parmesan cheese. Follow Steps 5 and 6. Cut 4 by 5.

Notes

- 1 In Step 2, 7 lb 14 oz (3 1/2-36 oz cn) canned tomato juice concentrate may be used to replace the tomato paste.
- 2 In Step 2, 8 oz (2 1/3 cups) dehydrated onions may be used. See Recipe No. A-11.
- 3 In Step 2, 1 3/4 oz (5 tbsp-15 cloves) minced dry garlic may be used. Cook with beef in Step 2.
- 4 In Step 3, 5 lb 2 oz (1 1/4-No.10 cn) canned pizza blend cheese may be used for parmesan and mozzarella cheeses in recipe.
- 5 In Step 5, if a convection oven is used, bake at 300° F. 55 minutes on high fan, closed vent. Uncover; bake 5 minutes.

LASAGNA (GROUND TURKEY)

Yield 100 Portions **Pan Size** 12 BY 20 BY 2 1/2-IN STM TABLE PAN (5) Pans 350° F.
Each Portion 1 PIECE (9 1/2 OUNCES)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
356 cal	37 g	32 g	9 g	22 %	50 mg	810 mg	1 g	273 mg

Ingredients

	Weight	Measure	Issue
TURKEY, GROUND THAWED	13 1/4 lb		
TOMATOES, CANNED, DICED	19 1/8 lb	2 1/4 gal	
TOMATO PASTE	7 3/4 lb	3 3/8 qt	
WATER	5 lb	2 1/2 qt	
ONIONS, DRY PEELED, CHOPPED	4 lb	3 qt	4 3/8 lb
SUGAR, GRANULATED	5 1/4 oz	3/4 cup	
SALT	1 7/8 oz	3 tbsp	
BASIL, SWEET, CRUSHED	1/2 oz	1/3 cup	
GARLIC POWDER	5/8 oz	2 tbsp	
OREGANO, CRUSHED	1/3 oz	1/3 cup	
THYME, GROUND	1/3 oz	2 tbsp	
PEPPER, BLACK	1/4 oz	1 tbsp	
RED PEPPER, GROUND		1 tsp	

Ingredients

	Weight	Measure	Issue
EGG SUBSTITUTE PASTEURIZED, THAWED	3 3/8 lb	6 3/4 cup	
CHEESE, COTTAGE LOW FAT	11 lb	5 1/2 qt	
CHEESE, MOZZARELLA LOW FAT SHREDDED	3 3/4 lb	3 3/4 qt	
CHEESE, GRATED, PARMESAN	1 lb	1 qt	
PARSLEY FLAKES, DEHYDRATED	1/4 oz	6 tbsps	
NOODLES, LASAGNA, UNCOOKED	6 lb		
CHEESE, GRATED, PARMESAN	6 oz	1 1/2 cup	

Methods

- 1 Cook turkey until turkey loses its pink color (CCP: 165° F. or higher), stirring to break apart. Drain or skim off excess fat.
- 2 Add tomatoes, tomato paste, water, onions, sugar, salt, basil, garlic powder, oregano, thyme, black pepper and red pepper. Blend well; simmer 1 hour. CCP: Hold at 140° F. or higher for use in Step 4.
- 3 CCP: Thaw egg substitute under constant refrigeration at 41° F. or lower. Combine egg substitute, cheeses and parsley. Mix well; place in pans; cover; CCP: Refrigerate product at 41° F. or lower for use in Step 4.
- 4 Follow panning instructions.

Methods

- 5 Cover. Bake 1 hour. Uncover; bake 10 to 15 minutes.
- 6 Let stand 10 to 15 minutes before cutting to allow cheeses to firm. CCP: Hold for service at 140° F. or higher.
- 7 Panning instructions: Arrange layers in each pan. CCP: during panning, remove small amounts of filling from refrigeration at a time. CCP: Ensure entire panning procedure does not exceed 4 hours total time between temperatures of 40° F. to 140° F. Progressive preparation and immediate baking of the product will ensure food safety.
- 8 Layer: 2 1/2 cups meat sauce; noodles, placed in rows; 3 1/2 cups chilled filling; 1 qt meat sauce; noodles, placed in rows; 3 1/2 cups chilled filling; 1 qt meat sauce; noodles, placed in rows; 1 1/4 qt meat sauce.
- 9 Sprinkle with about 1 oz (5 tb) parmesan cheese. Follow Steps 5 and 6. Cut 4 by 5.

Notes

- 1 In Step 2, 7 lb 14 oz (3 1/2-36 oz cn) canned tomato juice concentrate may be used to replace the tomato paste.
- 2 In Step 2, 8 oz (2 1/3 cups) dehydrated onions may be used. See Recipe No. A-11.
- 3 In Step 2, 1 3/4 oz (5 tbsp-15 cloves) minced dry garlic may be used. Cook with turkey in Step 2.
- 4 In Step 3, 5 lb 2 oz (1 1/4-No.10 cn) canned pizza blend cheese may be used for parmesan and mozzarella cheeses in recipe.
- 5 In Step 5, if a convection oven is used, bake at 300° F. 55 minutes on high fan, closed vent. Uncover; bake 5 minutes.

LASAGNA (FROZEN)**Yield** 100 Portions**Pan Size**

() Pans ° F.

Each Portion 1 PIECE (9 OUNCES)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
312 cal	27 g	21 g	13 g	38 %	36 mg	760 mg	1 g	272 mg

Ingredients**Weight****Measure****Issue**

LASAGNA, WITH MEAT & SAUCE, FROZEN

50 lb

Methods

- 1 Follow manufacturer's directions for heating and serving.
- 2 Cut 3 by 4.
- 3 CCP: Hold at 140° F. or higher for service.

LASAGNA (PIZZA SAUCE, CANNED)**Yield** 100 Portions**Pan Size** 12 BY 20 BY 2 1/2-IN STM TABLE PAN (5) Pans 350° F.**Each Portion** 1 PIECE (9 OZ)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
428 cal	39 g	30 g	17 g	35 %	54 mg	954 mg	2 g	278 mg

Ingredients

	Weight	Measure	Issue
BEEF, GROUND 90% LEAN THAWED	12 lb		
PIZZA SAUCE, CANNED, READY-TO-USE	32 3/4 lb	3 7/8 gal	
ONIONS, DRY PEELED, CHOPPED	4 lb	3 qt	4 3/8 lb
SUGAR, GRANULATED	2 3/8 oz	1/3 cup	
BASIL, SWEET, CRUSHED	3/8 oz	1/4 cup	
OREGANO, CRUSHED	1/4 oz	1/4 cup	
GARLIC POWDER	1/4 oz	1 tbsp	
PEPPER, BLACK	1/4 oz	1 tbsp	
THYME, GROUND	1/8 oz	1 tbsp	
RED PEPPER, GROUND		1/2 tsp	
EGG SUBSTITUTE PASTEURIZED, THAWED	3 3/8 lb	6 3/4 cup	
CHEESE, COTTAGE LOW FAT	11 lb	5 1/2 qt	
CHEESE, MOZZARELLA LOW FAT SHREDDED	3 3/4 lb	3 3/4 qt	

Ingredients

CHEESE, GRATED, PARMESAN
 PARSLEY FLAKES, DEHYDRATED
 NOODLES, LASAGNA, UNCOOKED
 CHEESE, GRATED, PARMESAN

Weight

1 lb
 1/4 oz
 6 lb
 6 oz

Measure

1 qt
 6 tbsp
 1 1/2 cup

Issue**Methods**

- 1 Cook beef until beef loses its pink color (CCP: 155° F. or higher), stirring to break apart. Drain or skim off excess fat.
- 2 Stir onions, sugar, basil, oregano, garlic powder, black pepper, thyme, and red pepper into pizza sauce.
- 3 Add meat to pizza sauce. Simmer 20 minutes. Skim off excess fat. CCP: Hold at 140° F. or higher for use in Step 5.
- 4 CCP: Thaw egg substitute under constant refrigeration at 41° F. or lower. Combine egg substitute, cheeses and parsley. Mix well; place in shallow pans; CCP: Refrigerate product at 41° F. or lower for use in Step 5.
- 5 Follow panning instructions.
- 6 Cover. Bake 1 hour. Uncover; bake 10 to 15 minutes.

Methods

- 7 Let stand 10 to 15 minutes before cutting to allow cheeses to firm. CCP: Hold for service at 140° F. or higher.
- 8 Arrange layers in each pan. During panning, remove small amounts of filling from refrigeration at a time. CCP: Ensure entire panning procedure does not exceed 4 hours total time between temperatures of 40° F. to 140° F. Progressive preparation and immediate baking of the product will ensure food safety.
- 9 Layer: 2 1/2 cups meat sauce noodles, placed in rows 3 1/2 cups chilled filling 1 qt meat sauce noodles, placed in rows 3 1/2 cups chilled filling 1 qt meat sauce noodles, placed in rows 1 1/4 qt meat sauce
- 10 Sprinkle with about 1 oz (5 tb) parmesan cheese. Follow Steps 6 and 7. Cut 4 by 5.

Notes

- 1 In Step 2, 8 oz (2 2/3 cups) dehydrated onions may be used. See Recipe No. A-11.
- 2 In Step 2, 1 1/2 tbsp (4 cloves) minced dry garlic may be used.
- 3 In Step 3, 5 lb 2 oz (1 1/4-No.10 cn) canned pizza blend cheese may be used for parmesan and mozzarella cheeses in recipe. Use only in panning.
- 4 In Step 5, if a convection oven is used, bake at 300° F. 1 hour on high fan, closed vent. Uncover; bake 10 - 15 minutes.

BAKED BREADED CLAM STRIPS**YIELD:** 100 Portions (8 Pans)**EACH PORTION:** 3 Ounces**PAN SIZE:** 18 by 26-inch Sheet Pan**TEMPERATURE:** 450°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Clam strips, breaded, frozen	25 lb.	1. Place about 3 lb 2 oz clam strips on each pan. 2. Bake 20 to 25 minutes or until golden brown.

- NOTE:**
1. In Step 2, DO NOT overcook or over brown; clams will be tough and rubbery.
 2. In Step 2, if convection oven is used, bake at 375°F. 8 to 10 minutes or until golden brown on high fan, open vent,
 3. Prepare clams in small batches. Clams tend to become soggy if held for an extended period.

VARIATION

1. **FRENCH FRIED BREADED CLAM STRIPS:** Omit Steps 1 and 2. Use 25 lb clam strips, breaded, frozen. Fry in 350°F. deep fat about 1 minute or until golden brown. Drain well in basket or on absorbent paper.

SYRIAN BEEF STEW

YIELD: 100 Portions (2 Pans)

EACH PORTION: $1\frac{1}{4}$ Cups Stew ($10\frac{1}{2}$ Ounces)
plus $\frac{3}{4}$ Cup Rice ($4\frac{1}{2}$ Ounces)

PAN SIZE: 18 by 24-inch Roasting Pan

TEMPERATURE: 400°F. Oven; 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, diced, thawed	30 lb	1. Place an equal quantity of meat in each pan.
Salt	6 oz	9 tbsp	2. Combine salt, pepper, garlic, cinnamon, allspice and brown sugar; sprinkle an equal quantity over meat in each pan. 3. Cook in 400°F. oven, about 1 hour.
Pepper, black	$\frac{1}{2}$ oz.	2 tbsp....	
Garlic, dehydrated	1 tsp	
Cinnamon, ground (optional)	$\frac{3}{4}$ oz	3 tbsp	
Allspice, ground (optional)	$\frac{3}{4}$ oz	3 tbsp....	
Sugar, brown, packed	3 oz.	6 tbsp....	

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water, hot	2 gal	4. Add 1 gal water to each pan. Cover; simmer 1½ hours in 350°F. oven.
Beans, green, frozen	8 lb	5. Add an equal quantity of beans, onions, and tomatoes to meat in each pan. Stir to combine. Cover; simmer 1 to 1½ hours or until beans and beef are tender.
Onions, dry, cut into 8 wedges	3 lb	3 qt	
Tomatoes, canned, cut into pieces	12 lb 12 oz	1½ gal (2- No. 10 cn)	
Starch, corn	15 oz	3 cups	6. Blend cornstarch and water to make a smooth paste. Slowly add half of cornstarch mixture to ingredients in each pan. Blend thoroughly. Cook 5 minutes or until thickened.
Water, cold	1½ qt	
Rice, long grain, cooked	4¾ gal	7. Prepare 1 recipe Steamed Rice (Recipe No. E-5). 8. Serve stew over ¾ cup rice.

(CONTINUED)

SYRIAN BEEF STEW

- NOTE: 1. In Step 1, 30 lb beef, pot roast diced in 1 to 1½ inch pieces may be used. Trim beef to remove excess fat and gristle.
2. In Step 5, 3 lb 5 oz dry onions A.P. will yield 3 lb onions cut into wedges.
3. In Step 5, 1 lb 10 oz (1-No. 2½ cn) canned dehydrated compressed green beans or 12 lb 10 oz (2-No. 10 cn) canned green beans may be used. Prepare dehydrated beans according to Q-G-5. Drain rehydrated or canned beans before adding to meat mixture; reduce cooking time to 45 minutes.
4. In Steps 1 through 6, a steam-jacketed kettle, a tilting fry pan or roasting pans (18 by 24- inches) on top of range can be used to brown and cook meat and vegetable mixture.
5. Other sizes and types of pans may be used. See Recipe No. A-25.

BEEF BALLS STROGANOFF**YIELD: 100 Portions****EACH PORTION: 3 Meatballs (3 $\frac{1}{2}$ Ounces) and
1/4 Cup (2 Ounces) Gravy****PAN SIZE: 18 by 26-inch Sheet Pan (3)
12 by 20 by 4-inch Steam Table Pan (3)****TEMPERATURE 400°F. Oven;
300°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry Water, warm.....	3 $\frac{1}{4}$ oz..	3/4 cup... 3 $\frac{3}{4}$ cups	1. Reconstitute milk.
Eggs, whole, slightly beaten Parsley, fresh, chopped Salt..... Pepper, black..... Thyme, ground.... Pepper, red, ground Garlic powder.....	9 $\frac{2}{3}$ oz.. 1 $\frac{1}{2}$ oz.. 1 $\frac{1}{4}$ oz.. 1/2 oz..	1 $\frac{1}{8}$ cups (6 eggs) 3/4 cup... 2 tbsp.... 2 tbsp.... 1 tbsp.... 2 tsp.... 1 tsp....	2. Blend in eggs, parsley, salt, black pepper, thyme, red pepper and garlic powder.
Bread, dry, broken	2 lb 10 oz	3. Place bread in mixer; mix at med- ium speed 5 minutes or until coarse crumbs are formed. Pour milk mixture over bread in mixer; mix lightly at low speed 1/2 minute; let stand 10 minutes.

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef pattie mix, bulk, or beef, ground, thawed Onions, dry, chopped	20 lb. 10 ² / ₃ oz 2 cups.	4. Add beef and onions to bread mixture. Mix at low speed 1 minute. DO NOT OVERMIX. 5. Shape into 300 balls weighing 1 ¹ / ₃ oz each (1-No. 24 scoop)); place 100 meat balls on each sheet pan. 6. Bake at 400°F. 20 minutes or until browned and done (160°F.). 7. Place 100 balls in each steam table pan; keep hot for use in Step 12.
Mushrooms, sliced, canned	3 lb 8 oz	1 ¹ / ₂ qt (2-Jumbo cn)	8. Drain mushrooms; set aside for use in Step 11. Reserve liquid for use in Step 10.
Flour, wheat, general purpose, sifted Water.....	1 lb 2 oz 	4 ¹ / ₂ cups 1 ¹ / ₂ qt.	9. Combine flour and water, stirring until smooth.

(CONTINUED)

BEEF BALLS STROGANOFF

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Soup and Gravy base, beef	5 1/2 oz..	7/8 cup...	10. Reconstitute Soup and Gravy base with mushroom liquid and water; bring to a boil; reduce heat; gradually add flour mixture stirring constantly. Add paprika and pepper. Return to a boil; reduce heat; simmer 5 to 10 minutes or until thickened.
Water, hot and reserved mushroom liquid	1 1/2 gal..	
Paprika, ground....	1 oz....	1/4 cup..	
Pepper, black.....	2 tsp....	
Sour cream.....	3 lb....	1 1/2 qt...	11. Add mushrooms. Stir. Turn off heat. Remove 1 qt sauce; stir into sour cream until smooth; combine with remaining sauce; mix well. 12. Pour about 6 lb 8 oz (3 qt) sauce over beef balls in each pan. Cover. 13. Place in 300°F. oven. Heat 30 minutes.

- NOTE: 1. In Step 4, 12 oz dry onions A.P. will yield 10 2/3 oz chopped onions.
 2. In Step 4, 1 1/3 oz (6 1/3 tbsp) dehydrated onions may be used. See Recipe No. A-11.
 3. In Step 6, if convection oven is used, bake at 350°F. 8 to 10 minutes or until browned and done (160°F.) on high fan, closed vent. In Step 13, bake at 300°F. 15 minutes on high fan, closed vent.

REVISION

CHILI CON CARNE

YIELD: 100 Portions

EACH PORTION: 1 Cup (8 1/2 Ounces)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Beef pattie, mix bulk or beef ground, thawed	14 lb	1. Place beef in steam-jacketed kettle; cook in its own juice until it loses its pink color, stirring to break apart. Drain or skim off excess fat.
Chili powder	8 ½ oz ..	2 cups ...	2. Combine chili powder, cumin, paprika, salt, garlic powder and and red pepper. Stir into cooked beef.
Cumin	2 oz	½ cup ...	
Paprika, ground ..	2 oz	½ cup ...	
Salt	2 oz	3 tbsp ...	
Garlic powder	1 oz	3 tbsp ...	
Pepper, red, ground	¾ oz	2 tbsp ...	
Beans, kidney, canned	33 lb 12 oz	3¼ gal (5-No.10 cn)	3 Drain beans; reserve beans for use in Step 4. Combine bean liquid with hot water to make 2 gallons; reserve for use in Step 4.
Reserved bean liquid plus hot water	16 lbs ...	2 gal	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Tomatoes, canned diced	6 lb 6 oz ..	3 qt (1- No.10cn)	4. Add beans, tomatoes, tomato paste, and onions to cooked beef; stir well. Add reserved bean liquid and hot water mix to the beef mixture; stir. Bring to a boil; cover; reduce heat; simmer 1 hour. DO NOT BOIL. Stir occasionally.
Tomato paste, canned	1 lb 15 oz .	3 ½ cups (1-No.2 ½ cn)	
Onions, dry, chopped	3 lb.	2 ¼ qt	

- NOTES: 1. In Step 2, 3 ½ oz (10 tbsp) minced garlic may be used.
2. In Step 3, 34 lb (38-No. 300 cn) canned kidney beans or canned pinto beans may be used.
3. In Step 3, 10 lb (1 1/2 gal) dry, kidney, pinto or white, beans may be used; pick over beans, removing discolored beans and foreign matter. Wash beans thoroughly. Cover with 48 lb (6 gal) water; boil 2 minutes, turn off heat. Cover; let soak 1 hour. Bring beans to a boil; add 1 2/3 oz (2 2/3 tbsp) salt. Cover; simmer 1 1/2 hours or until tender. If necessary, add more water to keep beans covered. Drain beans; reserve beans for use in Step 4. Combine bean liquid with hot water to make 2 gallon; reserve for use in Step 4.
4. In Step 4, 3 lb 5 oz dry onions A.P. will yield 3 lb chopped onions.
5. In Step 4, 6 oz (1 3/4 cups) dehydrated onions may be used. See Recipe No. A-11.
6. One Size 3 ladle may be used. See Recipe No. A-4.

(CONTINUED)

CHILI CON CARNE**VARIATIONS**

1. **CHILI CON CARNE (SAUCE MIX, TOMATO, BASIC):** Follow Steps 1 through 2. Omit Step 3 and 4. Drain beans; reserve beans and bean liquid. Use 4 lb (4-No.2 1/2 cn) canned tomato sauce mix, basic. Combine with 1 gal cold water; mix until smooth. Combine reserved bean liquid and boiling water to make 7 1/2 qt. Gradually add to sauce mixture; stirring frequently. Add beans, 3 lb (2 1/4 qt) chopped onions and beef to sauce mixture; stir well while bringing to a boil; cover; reduce heat; simmer 30 minutes stirring constantly.
EACH PORTION: 1 cup (9 oz)
2. **CHILI MACARONI:** Follow Step 1 and 2. Omit Step 3, prepare 9 lbs (2 1/3 gal) macaroni, (See Recipe No.E-4) Omit Step 4, Combine 12 lb 12 oz (1 1/2 gal--2-No. 10 cn) diced tomatoes, 3 lb 14 oz (1 3/4 qt--2-No.2 1/2 cn) tomato paste, 3 lb (2 1/4 qt) chopped onions and 16 lb (2 gal) water to meat; bring to a simmer; cover; cook 30 minutes. DO NOT BOIL. Stir occasionally. Add cooked macaroni, combine thoroughly. Heat to a serving temperature.
EACH : 1 1/4 Cups (10 Ounces)
3. **CHILI CON CARNE (WITH GROUND TURKEY):** In Step 1, use 16 lbs ground turkey. Follow Steps 2 though 4. EACH PORTION: 1 cup (9 oz).
4. **CHILI MACARONI W/GROUND TURKEY:** In Step 1, use 16 lbs ground turkey. Follow Step 2. Omit Step 3. Prepare 9 lbs (2 1/3 gal) macaroni. See Recipe No. E-4. Omit Step 4, Combine 12 lb 12 oz (1 1/2 gal--2-No. 10 cn) diced tomatoes, 3 lb 14 oz (1 3/4 qt--2-No.2 1/2 cn) tomato paste, 3 lb (2 1/4 qt) chopped onions and 16 lb (2 gal) water to meat; bring to a simmer; cover; cook 30 minutes. DO NOT BOIL. Stir occasionally. Add cooked macaroni, combine thoroughly. Heat to a serving temperature. EACH PORTION: 1 1/4 cups (10 Ounces).

BEEF PORCUPINES

L. MEAT, FISH, AND POULTRY No. 29(1)



REVISION

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pepper, black	$\frac{1}{4}$ oz	1 tbsp.	5. Place an equal quantity of balls on each pan. Bake 30 minutes or until brown and internal temperature of 165°F is reached. Drain or skim off excess fat. 6. Place approximately 40 meatballs in each steam table pan. Pour $8\frac{1}{3}$ cups (4 lb 5 oz) sauce over balls in each pan. 7. Cover, bake 45 minutes or until thoroughly heated.
Salt	$2\frac{1}{2}$ oz	$\frac{1}{4}$ cup.	
Garlic, powder	$\frac{1}{4}$ oz	1 tbsp.	
Worcestershire sauce	$2\frac{1}{3}$ oz	$\frac{1}{4}$ cup	

- NOTE:
1. In Step 3, 1 lb 11 oz dry onions A.P. will yield 1 lb 8 oz chopped onions and 1 lb 13 oz fresh sweet peppers A.P. will yield 1 lb 8 oz chopped peppers.
 2. In Step 3, 3 oz (1 cup) dehydrated onions and 4 oz (3 cups) dehydrated green peppers (See Recipe No. A-11) or 1 lb 8 oz frozen diced green peppers may be used. Thaw peppers.
 3. In Step 3, 3 tbsp (12 cloves) minced dry garlic may be used.
 4. Other sizes and types of pans may be used. See Recipe No. A-25.
 5. In Step 5, if convection oven is used, bake at 325°F. 15 minutes on high fan, closed vent, or until internal temperature of 165°F is reached. In Step 7, bake at 325°F 30 minutes or until done on high fan, closed vent.

(CONTINUED)

BEEF PORCUPINES

VARIATION

1. **TURKEY PORCUPINES:** Follow Steps 1 and 2. In Step 3 use 24 lb ground turkey. Follow Step 4. In Step 5 Bake 45 minutes or if convection oven is used 325°F for 15 minutes or until internal temperature of 170°F is reached on high fan, closed vent. Follow Step 7, Bake 1 hour or in 325°F convection oven for 30 minutes on high fan closed vent.

CREAMED GROUND BEEF**Yield** 100 Portions**Pan Size** STEAM JACKETED KETTLE

() Pans ° F.

Each Portion 2/3 CUP (5 1/2 OUNCES)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
218 cal	11 g	18 g	11 g	45 %	47 mg	413 mg	0 g	137 mg

Ingredients**Weight****Measure****Issue**

BEEF, GROUND 90% LEAN THAWED

18 lb

ONIONS, DRY PEELED, CHOPPED (OPTIONAL)

1 lb

3 cup

1 1/8 lb

FLOUR, WHEAT, GENERAL PURPOSE SIFTED

1 1/2 lb

1 1/2 qt

SOUP & GRAVY BASE, BEEF

2 1/3 oz

6 tbsp

SALT

2 oz

3 tbsp

PEPPER, BLACK

1/4 oz

1 tbsp

MILK, NONFAT, DRY

2 1/4 lb

8 1/3 cup

WATER, WARM

10 1/2 qt

WORCESTERSHIRE SAUCE

1 oz

2 tbsp

Methods

- 1 Cook beef in steam-jacketed kettle or roasting pan until beef loses its pink color, stirring to break apart. CCP: Temperature must reach 155° F. or higher. Drain or skim off excess fat. Add onions; saute 3 minutes.
- 2 Combine flour, soup and gravy base, salt and pepper. Sprinkle evenly over beef and onions. Mix thoroughly; cook about 5 minutes until flour is absorbed.
- 3 Reconstitute milk. Add to mixture.
- 4 Add Worcestershire sauce. Heat to a simmer, stirring frequently. Cook until thickened. CCP: Temperature must reach 155° F. or higher. Hold at 140° F. or higher for service.

Notes

- 1 Alternate method of preparation: follow Step 1. In Step 2, combine flour, soup and gravy base, beef, salt, pepper and water; cook 5 minutes. In Step 3, use cold water to reconstitute milk; gradually blend into flour mixture; cook until thickened. Add browned beef to sauce. Heat to serving temperature.
- 2 In Step 1, 2 oz (9 2/3 tbsp) dehydrated onions may be used. See Recipe No. A-11.
- 3 For 1/2 cup portion (4 ounces), use: 13 lb 8 oz beef pattie mix, bulk or ground beef, 12 oz (2 1/4 cups) dry onions (13 1/3 oz A.P.), 1 lb 2 oz (4 1/2 cups) flour, 1 3/4 oz (4 2/3 tbsp) soup and gravy base, beef, 1 1/2 oz (2 1/3 tbsp) salt, 2 1/4 tsp black pepper, 1 lb 12 oz (6 1/2 cups) nonfat dry milk and 2 gal water.

CREAMED GROUND TURKEY**Yield** 100 Portions**Pan Size** STEAM JACKETED KETTLE

() Pans ° F.

Each Portion 2/3 CUP (5 1/2 OUNCES)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
161 cal	11 g	16 g	6 g	31 %	44 mg	473 mg	0 g	143 mg

Ingredients

TURKEY, GROUND THAWED

Weight

18 lb

Measure**Issue**

ONIONS, DRY PEELED, CHOPPED

1 lb

3 cup

1 1/8 lb

FLOUR, WHEAT, GENERAL PURPOSE SIFTED

1 1/2 lb

1 1/2 qt

PEPPER, BLACK

1/2 oz

1 2/3 tbsp

SALT

3 1/4 oz

5 tbsp

GARLIC POWDER

5/8 oz

2 tbsp

MILK, NONFAT, DRY

2 1/4 lb

8 1/2 cup

WATER, WARM

21 lb

10 1/2 qt

WORCESTERSHIRE SAUCE

7 oz

3/4 cup

Methods

- 1 CCP: Thaw turkey under constant refrigeration at unit temperature of 41° F. or lower. Cook turkey in steam-jacketed kettle or roasting pan until turkey loses its pink color (CCP: 165° F. or higher), stirring to break apart. Drain or skim off excess fat. Add onions. Stir cook 3 minutes.
- 2 Combine flour, salt, garlic powder and pepper. Sprinkle evenly over turkey and onion mixture. Mix thoroughly; cook about 5 minutes until flour is absorbed.
- 3 Reconstitute milk. Add to mixture.
- 4 Add Worcestershire sauce. Heat to a simmer, stirring frequently. Simmer 10 minutes or until thickened.
- 5 CCP: Hold for service at 140° F. or higher.

Notes

- 1 Alternate method of preparation: Follow Step 1. In Step 2, combine flour, salt, garlic powder and pepper. In Step 3, use cold water to reconstitute milk; gradually blend into flour mixture; cook until thickened. Add browned turkey and onions to sauce. Heat to a serving temperature of 140° F. or higher.
- 2 In Step 1, 2 oz (9 2/3 tbsp) dehydrated onions may be used. See Recipe No. A-11.

BEEF RAVIOLI

(Frozen)

YIELD: 100 Portions		EACH PORTION: 4 Ravioli (5 Ounces) with 1/2 Cup Sauce (3 1/2 Ounces)		
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water.....	10 gal.....	1. Heat water to a boil.
Ravioli, frozen, beef, without sauce	27 lb 4 oz	2. Place ravioli in boiling water. Cook 12 to 15 minutes or until tender. Drain.
Pizza sauce, prepared	26 lb 4 oz	3 gal (4-No. 10 cn)	3. Bring sauce to a boil. Serve over hot ravioli.

NOTE: In Step 3, 1-Size 2 ladle may be used to serve sauce. See Recipe No. A-4.

VARIATIONS

- CHEESE RAVIOLI:** Follow Step 1. In Step 2, use 27 lb 4 oz ravioli, frozen, cheese, without sauce. Follow Step 3.
- BEEF RAVIOLI (RAVIOLI, BEEF, IN TOMATO SAUCE, CANNED):** Omit Steps 1 through 3. Use 54 lb (8-No. 10 cn) canned beef ravioli in tomato sauce. Heat to a boil.
EACH PORTION: 1 Cup.

REVISION

PARMESAN FISH**YIELD: 100 Portions (4 Pans)****EACH PORTION: 4 Ounces****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 375°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Fish, fillets or steaks, thawed	30 lb.	1. Separate fillets or steaks; cut into 4 1/2 oz portions, if necessary. Set aside for use in Step 3.
Cheese, Parmesan. . .	3 lb 8 oz	3 1/2 qt.	2. Combine cheese, parsley, paprika, oregano, pepper and basil. Blend thoroughly. Set aside for use in Step 4.
Parsley, dehydrated	1 oz. . . .	2 1/4 cups	
Paprika, ground. . . .	2/3 oz. . .	2 2/3 tbsp	
Oregano, crushed.	2 tbsp.	
Pepper, black.	1 2/3 tbsp	
Basil, sweet, crushed	1 tbsp.	3. Reconstitute milk; dip fish into milk; drain. 4. Dredge fish in cheese mixture; shake off excess. Arrange fish in single layers on lightly greased pans.
Water, warm.	1 7/8 cups	
Milk, nonfat, dry. . .	1 2/3 oz	6 tbsp.	5. Drizzle about 1/4 cup butter or margarine over fish in each pan. 6. Bake 25 minutes or until lightly browned.
Butter or margarine, melted	8 oz. . .	1 cup.	

REVISION

(OVER)

- NOTE: 1. In Step 1, if flounder fillets are used, place fillets on 5 pans; bake 15 minutes or in 325°F. convection oven 7 minutes on high fan, closed vent.
2. In Step 6, if convection oven is used, bake at 325°F. 15 to 20 minutes on high fan, closed vent.
3. In Step 6, fish is done when it flakes easily with a fork.
4. In Step 6, baking time for fish will vary with type and thickness of fish.
5. Other sizes and types of pans may be used. See Recipe No. A-25.

ROAST BEEF HASH

YIELD: 100 Portions (2 Pans)				EACH PORTION: 1/2 Cup (3 1/2 Ounces)	
PAN SIZE: 12 by 20 by 2 1/2-inch Steam Table Pan				TEMPERATURE: 350°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD	
Beef, pot roast, cooked	10 lb.	1. Chop beef finely. Set aside for use in Step 5.	
Onions, dry, chopped	2 lb 5 oz. .	1 3/4 qt.	2. Sauté onions and peppers in salad oil, olive oil or shortening about 10 minutes or until tender. Stir frequently. Set aside for use in Step 5.	
Peppers, sweet, fresh, chopped	1 lb 8 oz. .	4 1/2 cups		
Salad oil, olive oil or shortening, melted	4 oz.	1/2 cup..		
Potatoes, white, fresh, diced 1/4 inch	10 lb 9 oz	7 1/4 qt.	3. Place potatoes in boiling salted water. Return to boil; reduce heat; cook 10 minutes or until tender. Drain. Set aside for use in Step 5.	
Water, boiling.	14 lb.	1 3/4 gal		
Salt.	1/4 oz.	1 tsp.		

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water.....	1 lb 8 oz..	3 cups...	4. Blend water, catsup, salt, pepper and garlic powder.
Catsup, tomato....	1 lb.....	1 ² / ₃ cups	5. Combine beef, sautéed vegetables, potatoes and catsup mixture. Mix thoroughly.
Salt.....	2 oz.....	3 tbsp...	6. Place about 13 lb (6 ¹ / ₂ qt) beef mixture into each lightly greased pan.
Pepper, black.....	1/8 oz....	1 ¹ / ₂ tsp..	7. Bake 45 to 50 minutes or until lightly browned.
Garlic powder.....	1/2 oz...	2 ³ / ₄ tsp..	

- NOTE: 1. In Step 1, 16 lb beef, pot roast A. P. will yield 10 lb cooked beef. Cook according to Recipe No. L-10.
2. In Step 2, 2 lb 9 oz dry onions A.P. will yield 2 lb 5 oz chopped onions; 1 lb 13 oz fresh sweet peppers A.P. will yield 1 lb 8 oz chopped peppers.
3. In Step 2, 5 oz (1¹/₃ cups) dehydrated onions and 3³/₄ oz (2¹/₄ cups) dehydrated green peppers (See Recipe No. A-11) may be used.
4. In Step 2, 1 oz (3 tbsp—9 cloves) minced dry garlic may be used. Sauté with onions and peppers in Step 2.

(CONTINUED)

ROAST BEEF HASH

5. In Step 3, 13 lb fresh white potatoes A.P. will yield 10 lb 9 oz pared diced cooked potatoes.
6. In Step 3, 2 lb 10 oz (6 1/2 qt) dehydrated sliced potatoes, cooked 15 minutes in 2 1/4 gal water with 1 oz (1 2/3 tbs) salt may be used. Drain and chop potatoes. Set aside for use in Step 5.
7. In Step 7, if convection oven is used, bake at 325°F. 25 minutes or until lightly browned on high fan, open vent.
8. Other sizes and types of pans may be used. See Recipe No. A-25.

VARIATIONS

1. HASH, ROAST BEEF (CANNED): Omit all ingredients in Steps 1 through 7. Use 27 lb (4-No. 10 cn) canned Roast Beef Hash. Heat to a serving temperature.
2. HASH, ROAST BEEF (BEEF CHUNKS, CANNED WITH NATURAL JUICES): In Step 1, use 18 lb 2 oz (10-29 oz cn) canned beef chunks with natural juices. Drain beef chunks. Chop fine. Follow Steps 2 and 3. In Step 4, use 3 cups drained juices for water. Follow Steps 5 through 7.

TACOS

L. MEAT, FISH, AND POULTRY No. 34(1)



REVISION

TACOS (GROUND BEEF)

YIELD: 100 Portions				EACH PORTION: 2 Tacos (6 $\frac{1}{2}$ Ounces)	
				TEMPERATURE: 350°F.	
INGREDIENTS	WEIGHTS	MEASURES		METHOD	
Taco Sauce	7 lb 8 oz. . .	3 $\frac{1}{2}$ qt.	1. Prepare 1 recipe Taco Sauce (Recipe No. O-7). Set aside for use in Step 6.	
Beef pattie mix, bulk or beef, ground, thawed	22 lb.	2. Cook beef in its own fat until beef loses its pink color; stir to break apart. Drain fat.	
Salt.	2 $\frac{1}{3}$ oz. . . .	3 $\frac{2}{3}$ tbsp	3. Combine salt, red pepper, cumin, garlic, chili powder, and flour; add to beef. Sauté 5 minutes. Set aside for use in Step 6.	
Pepper, red, ground	1/16 oz. . . .	1 tsp.		
Cumin, ground (optional)	$\frac{1}{4}$ oz.	1 tbsp		
Garlic, power	$\frac{1}{2}$ oz.	1 $\frac{1}{2}$ tbsp		
Chili powder.	2 $\frac{1}{8}$ oz. . . .	$\frac{1}{2}$ cup		
Flour, wheat, general purpose, sifted	9 $\frac{1}{2}$ oz. . . .	2 $\frac{1}{3}$ cups		
Taco shells corn,	9 lbs . . .	200 each	4. Arrange taco shells on sheet pans. Bake 5-7 minutes until just heated.	
				5. Place $\frac{1}{4}$ cup (1-No. 16 scoop) meat filling in each taco; line up next to each other in steam table pan. Cover; keep warm.	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cheese, Cheddar, or Monterey Jack, shredded	6 lb.	1 1/2 gal	6. Just before serving, top each taco with 1/2 oz (2 tbsp) cheese, 1/2 oz (2 1/3 tbsp) lettuce, 1/4 oz (2 tsp) onions, and 2/3 oz (1 tbsp) taco sauce.
Lettuce, fresh, shredded	6 lb.	3 gal	
Onions, dry, chopped	3 lb.	2 1/4 qtP	

- NOTE:
1. In Step 1, 7 lb 8 oz (17-7 oz bt)prepared taco sauce may be used.
 2. In Step 3, 1 3/4 oz (5 tbsp - 15 cloves) dry garlic, minced may be used. Cook with beef in Step 2.
 3. In Step 4, if convection oven is used, bake at 325°F 2-3 minutes on high fan , open vent.
 4. In Step 4, 8 lb 5 oz (200) frozen corn tortillas may be used. Thaw.
 5. In Step 6, 6 lb 8 oz fresh lettuce A.P. will yield 6 lb shredded lettuce; 3 lb 5 oz dry onions A.P. will yield 3 lb chopped onions.
 6. In Step 6, ingredients may be placed on serving line for self-service.

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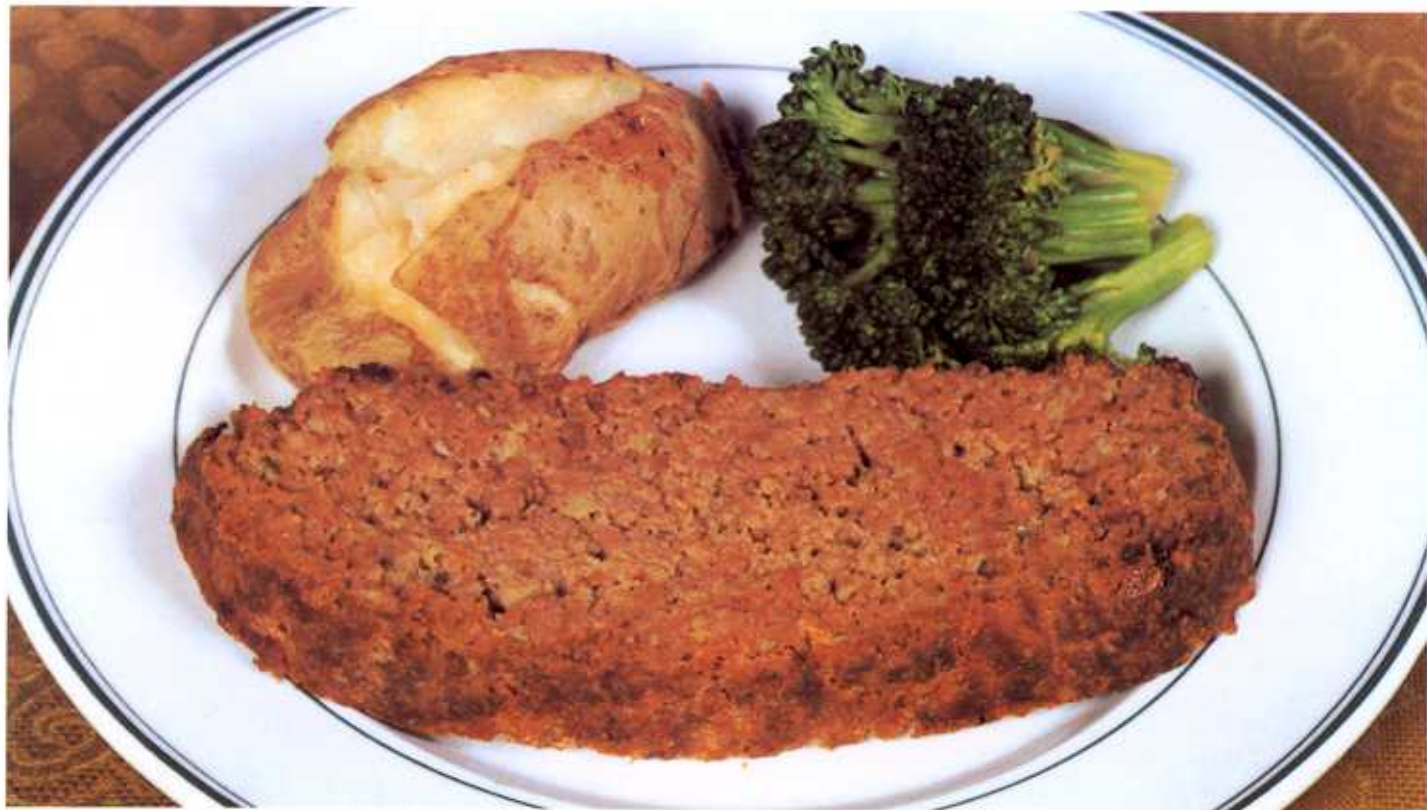
TACOS

VARIATIONS

1. TACOS (GROUND TURKEY): Follow Step 1. In Step 2, omit ground beef or beef pattie mix. Use 22 lbs thawed ground turkey. Follow Steps 3 through 6.
EACH PORTION: 2 Tacos (6 $\frac{1}{2}$ Ounces)

MEAT LOAF

L. MEAT, FISH, AND POULTRY No. 35(1)



REVISION

MEAT LOAF

YIELD: 100 Portions (4 Pans)			EACH PORTION: 1 Slice (6 Ounces)	
PAN SIZE: 12 by 20 by 2½ inch Steam Table Pan			TEMPERATURE: 325°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef pattie mix, bulk or beef, ground, thawed	30 lb.	1. Combine beef with bread crumbs, salt, pepper and garlic powder mix until well blended.
Bread crumbs, dry, ground (coarse)	4 lb.	1 gal	
Salt.	4 oz.	6 tbsp.	
Pepper, black.	¼ oz.	1 tbsp.	
Garlic powder	⅓ oz. . .	1 tbsp.	
Milk, nonfat, dry.	4 ¾ oz. . .	1 cup	2. Reconstitute milk.
Water.	2 lb 12 oz	5½ cups	
Celery, fresh, chopped	1 lb. . .	3 cups.	3. Add milk, celery, onions, sweet peppers, eggs, and tomato juice. Mix lightly but thoroughly DO NOT OVERMIX.
Onions, dry, chopped	1 lb.	3 cups.	
Peppers, sweet, fresh chopped (optional)	1 lb.	3 cups.	
Eggs, whole, slightly beaten	2 lb 8 oz	4½ cups (24 eggs)	4. Place 11 lbs 6 oz meat mixture into each pan and divide into 2 loaves per pan.
Juice, tomato, canned. . . .	3 lb 1 oz	5¾ cups (1-No. 3 cyl cn)	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				5. Bake 2 hours or until meat thermometer registers an internal temperature of 165°F. Skim off excess fat and liquid during cooking. 6. Let stand 20 minutes before slicing. Cut 13 slices per loaf.

- NOTE: 1. In Step 3, 1 lb 6 oz fresh celery A.P. will yield 1 lb chopped celery; 1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions; 1 lb 4 oz fresh sweet peppers A.P. will yield 1 lb chopped sweet peppers.
2. In Step 3, 2 oz (9 2/3 tbsp) dehydrated onions may be used. See Recipe No. A-11.
3. In Step 3, 2 lb 8 oz (4 2/3 cups) frozen egg whites, thawed, or 2 lb 8 oz (4 2/3 cups) frozen egg substitute, thawed or 2 lb 8 oz frozen or chilled reduced cholesterol eggs may be used.
4. In Step 5, if convection oven is used, bake at 300°F. 1 hour 15 minutes or until meat thermometer registers an internal temperature of 165° F on high fan., closed vent.
5. Other sizes and types of pans may be used. See Recipe No.A-25.

(CONTINUED)

MEAT LOAF

VARIATIONS

1. **TURKEY LOAF:** In Step 1, omit beef pattie mix or ground beef, Use 30 lb ground turkey. Follow Steps 2 through 4. In Step 5, bake 2 hours or in 300 ° F. Convection oven 1 hour 15 minutes or until meat thermometer registers an internal temperature of 170° F on high fan, closed vent.
2. **TOMATO MEAT LOAF:** In Step 1, reduce salt to 2 1/2 oz (1/4 cup). Follow Step 2. In Step 3, omit tomato juice. Use 3 lb 2 oz (1-No. 3 cyl cn) canned condensed tomato soup and 1 1/2 oz (3 tbsp) Worcestershire sauce. Follow Steps 4 and 5. In Step 6, combine 1 lb 4 oz (2 1/2 cups) water and 4 lb 11 oz (1 1/2 - No. 3 cyl cn) canned condensed tomato soup. Bring to a boil. Pour 1 lb 6 oz (2 3/4 cups) hot soup mixture over baked meat loaf slices.
3. **CAJUN MEAT LOAF:** In Step 1, increase black pepper to 1 oz (1/4 cup) and garlic powder to 3/4 oz (2 1/3 tbsp). Add 1/2 oz (2 tbsp) ground red pepper, 1/8 oz (2 tbsp) crushed oregano, 1/5 oz (2 tbsp) crushed sweet basil, 1/3 oz (2 tbsp) ground thyme and 1/2 oz (2 tbsp) onion powder. Follow Step 2. In Step 3, omit tomato juice. Add 3 lb 10 oz (1 1/2 qt) catsup and 8 oz (1 cup) Worcestershire sauce. Follow Steps 4 through 6. Serve with 1 recipe Cajun Creole Sauce (0-5-2).

MINCED BEEF

YIELD: 100 Portions			EACH PORTION: $\frac{2}{3}$ Cup (5 Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef pattie mix, bulk or beef ground, thawed	20 lb.	1. Cook beef with onions in its own fat until beef loses its pink color, stirring to break apart. Drain or skim off excess fat.
Onions, dry, chopped. . .	2 lb.	1 $\frac{1}{2}$ qt.	
Flour, wheat, general purpose, sifted	1 lb 14 oz	7 $\frac{1}{2}$ cups	2. Sprinkle flour over beef; continue cooking until flour is absorbed.
Tomatoes, canned, crushed	19 lb 2 oz	2 $\frac{1}{4}$ gal (3- No. 10 cn)	3. Add tomatoes, mace or nutmeg, salt and pepper. Stir well. Simmer 10 to 15 minutes.
Mace, ground or nutmeg, ground (optional)	$\frac{1}{2}$ oz. . . .	2 tbsp.	
Salt.	1 $\frac{1}{3}$ oz. . .	2 tbsp.	
Pepper, black.	2 tsp.	

- NOTE: 1. In Step 1, 2 lb 4 oz dry onions A.P. will yield 2 lb chopped onions.
 2. In Step 1, 4 oz (1 $\frac{1}{3}$ cups) dehydrated onions may be used. See Recipe No. A-11.
 3. One No. 6 scoop may be used. See Recipe No. A-4.
 4. In Step 3, Minced Beef may be served over toast, biscuits, rice or pasta.

REVISION

SALISBURY STEAK**YIELD: 100 Portions (4 Pans)****EACH PORTION: 1 Steak (4½ Ounces)****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 375°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry.....	6½ oz. . .	1⅓ cups.	1. Reconstitute milk.
Water, warm.	3 lb 12 oz	7½ cups.	
Bread, soft, broken....	2 lb.	1¼ gal.	2. Add milk to bread; let stand 5 minutes.
Beef pattie mix, bulk or beef, ground, thawed	28 lb.	3. Combine bread mixture with beef, onions, eggs, salt, pepper, and Worcestershire sauce; mix lightly but thoroughly. 4. Shape into steaks about 1 inch thick by 4 inches weighing 6 oz. 5. Place on pans; bake 30 minutes or until well done (170°F.).
Onions, dry, chopped	3 lb.	2¼ qt.	
Eggs, whole.	1 lb.	1⅞ cups (10 eggs)	
Salt.	3 oz.	4⅔ tbsp	
Pepper, black.	¼ oz. . .	1 tbsp.	
Worcestershire sauce	2¾ oz. . .	⅓ cup.	

- NOTE:
1. In Step 3, 3 lb 5 oz dry onions A.P. will yield 3 lb chopped onions.
 2. In Step 3, 6 $\frac{2}{3}$ oz (2 cups) dehydrated onions may be used. See Recipe No. A-11.
 3. In Step 5, if convection oven is used, bake at 325°F. 20 to 25 minutes on high fan, open vent.
 4. In Step 5, if microwave-convection oven is used, use 8 half sheet pans (13 by 18 inches). Place an equal quantity of steaks on each pan. Bake at 325°F. 12 minutes or until done with 70% microwave power throughout.
 5. Other sizes and types of pans may be used. See Recipe No. A-25.

VARIATIONS

1. GRILLED SALISBURY STEAK: Follow Steps 1 through 4. Omit Step 5. Cook patties on lightly greased griddle (350°F.). Grill 8 minutes on each side or until steaks are well done (170°F.).
2. GRILLED HAMBURGER STEAK: Omit Steps 1 through 5. Use 37 lb 8 oz beef pattie mix, bulk or beef, ground, thawed. Shape into steaks about 1 inch thick by 4 inches weighing 6 oz. Grill on 350°F. griddle 9 minutes on each side or until well done (170°F.).

SPAGHETTI WITH MEAT SAUCE (GROUND TURKEY)

Yield 100 Portions **Pan Size** STEAM JACKETED KETTLE **() Pans ° F.**

Each Portion 1 Cup (8 1/2 oz) Meat Sauce & 1 Cup (5 1/2 oz) Spaghetti

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
342 cal	52 g	20 g	6 g	16 %	42 mg	632 mg	1 g	83 mg

Ingredients

	Weight	Measure	Issue
TURKEY, GROUND THAWED	18 lb		
TOMATOES, CANNED, DICED	25 1/2 lb	3 gal	
TOMATO PASTE	11 5/8 lb	1 1/4 gal	
WATER	6 lb	3 qt	
ONIONS, DRY PEELED, CHOPPED	4 lb	3 qt	4 3/8 lb
SUGAR, GRANULATED	7 oz	1 cup	
SALT	3 3/8 oz	1/3 cup	
GARLIC POWDER	1 5/8 oz	1/3 cup	
BASIL, SWEET, CRUSHED	1/2 oz	1/3 cup	
THYME, GROUND	1/2 oz	3 tbsps	
OREGANO, CRUSHED	1/3 oz	1/3 cup	
PEPPER, BLACK	1/4 oz	1 tbsps	
BAY LEAVES, WHOLE			8 ea

Ingredients

WATER, BOILING

SPAGHETTI

SALT

Weight

80 lb

12 lb

2 1/2 oz

Measure

10 gal

1/4 cup

Issue**Methods**

- 1 Cook turkey in steam-jacketed kettle or stock pot until turkey loses its pink color (CCP: 165° F. or higher), stirring to break apart. Drain or skim off excess fat.
- 2 Add tomatoes, tomato paste, water, onions, sugar, salt, garlic powder, basil, thyme, oregano, pepper, and bay leaves to turkey. Mix well.
- 3 Bring to a boil; reduce heat; cover; cook at low heat about 1 hour, stirring frequently. CCP: temperature must reach 140° F. or higher.
- 4 Remove bay leaves before serving. CCP: Hold for service at 140° F. or higher.
- 5 Add salt to boiling water. Slowly add spaghetti while stirring constantly until water boils again. Cook 14 to 18 minutes or until tender, stirring occasionally. Do not overcook. Drain thoroughly.

Notes

- 1 In Step 2, 8 oz (2 2/3 cups) dehydrated onions may be used. See Recipe No. A-11.
- 2 In Step 2, 15 tbsp (45 cloves) dry minced garlic may be used.

SPAGHETTI WITH MEAT SAUCE (GROUND BEEF)

Yield 100 Portions Pan Size STEAM JACKETED KETTLE () Pans ° F.

Each Portion 1 Cup (8 1/2 oz) Meat Sauce & 1 Cup (5 1/2 oz) Spaghetti

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
378 cal	52 g	20 g	10 g	23 %	35 mg	627 mg	1 g	86 mg

Ingredients

	Weight	Measure	Issue
BEEF, GROUND 90% LEAN	16 lb		
TOMATOES, CANNED, DICED	25 1/2 lb	3 gal	
TOMATO PASTE	11 5/8 lb	1 1/4 gal	
WATER	6 lb	3 qt	
ONIONS, DRY PEELED, CHOPPED	4 lb	3 qt	4 3/8 lb
SUGAR, GRANULATED	7 oz	1 cup	
SALT	3 3/8 oz	1/3 cup	
GARLIC POWDER	1 5/8 oz	1/3 cup	
BASIL, SWEET, CRUSHED	1/2 oz	1/3 cup	
THYME, GROUND	1/2 oz	3 tbsp	
OREGANO, CRUSHED	1/3 oz	1/3 cup	
PEPPER, BLACK	1/4 oz	1 tbsp	
BAY LEAVES, WHOLE	oz		8 ea

Ingredients

WATER, BOILING

SPAGHETTI

SALT

Weight

80 lb

12 lb

2 1/2 oz

Measure

10 gal

1/4 cup

Issue**Methods**

- 1 Cook beef in steam-jacketed kettle or stock pot until beef loses its pink color (CCP: 155° F. or higher), stirring to break apart. Drain or skim off excess fat.
- 2 Add tomatoes, tomato paste, water, onions, sugar, salt, garlic powder, basil, thyme, oregano, pepper, and bay leaves to beef. Mix well.
- 3 Bring to a boil; reduce heat; cover; cook at low heat about 1 hour, stirring frequently. CCP: Temperature must reach 140° F. or higher.
- 4 Remove bay leaves before serving. CCP: Hold for service at 140° F. or higher.
- 5 Add salt to boiling water. Slowly add spaghetti while stirring constantly until water boils again. Cook 14 to 18 minutes or until tender, stirring occasionally. Do not overcook. Drain thoroughly.

Notes

- 1 In Step 2, 8 oz (2 2/3 cups) dehydrated onions may be used. See Recipe No. A-11.
- 2 In Step 2, 15 tbsp (45 cloves) dry minced garlic may be used.

SPAGHETTI WITH MEAT SAUCE, R-T-U SAUCE, (GROUND TURKEY)

Yield 100 Portions **Pan Size** STEAM JACKETED KETTLE () Pans ° F.

Each Portion 1 Cup (8 oz) Meat Sauce & 1 Cup (5 1/2 oz) Spaghetti

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
379 cal	55 g	22 g	6 g	16 %	42 mg	1237 mg	0 g	10 mg

Ingredients

TURKEY, GROUND THAWED

Weight

Measure

Issue

18 lb

SPAGHETTI SAUCE, MEATLESS, CANNED, RTU

45 1/2 lb

5 1/4 gal

SALT

2 1/2 oz

3 2/3 tbsp

WATER, BOILING

80 lb

10 gal

SPAGHETTI

12 lb

Methods

- 1 Cook turkey in steam-jacketed kettle or stock pot until turkey loses its pink color (CCP: 165° F. or higher), stirring to break apart.
- 2 Add spaghetti sauce to meat; stir well to distribute meat.
- 3 Cook at medium heat until sauce comes to a boil; reduce heat, simmer 5 minutes to blend flavors, stirring as necessary. CCP: Temperature must reach 140° F. or higher. CCP: Hold for service at 140° F. or higher.
- 4 Add salt to boiling water. Slowly add spaghetti while stirring constantly until water boils again. Cook 14 to 18 minutes or until tender, stirring occasionally. Do not overcook. Drain thoroughly.

SPAGHETTI WITH MEAT SAUCE, R-T-U SAUCE, (GROUND BEEF)

Yield 100 Portions **Pan Size** STEAM JACKETED KETTLE () Pans ° F.

Each Portion 1 Cup (8 oz) Meat Sauce & 1 Cup (5 1/2 oz) Spaghetti

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
440 cal	56 g	24 g	13 g	26 %	47 mg	1226 mg	0 g	5 mg

Ingredients

	Weight	Measure	Issue
BEEF, GROUND 90% LEAN THAWED	16 lb		
SPAGHETTI SAUCE, MEATLESS, CANNED, RTU	45 1/2 lb	5 1/4 gal	
SALT	2 1/2 oz	3 2/3 tbsps	
WATER, BOILING	80 lb	10 gal	
SPAGHETTI	12 lb		

Methods

- 1 Cook beef in steam-jacketed kettle or stock pot until beef loses its pink color (CCP: 155° F. or higher), stirring to break apart.
- 2 Add spaghetti sauce to meat; stir well to distribute meat.
- 3 Cook at medium heat until sauce comes to a boil; reduce heat, simmer 5 minutes to blend flavors, stirring as necessary. CCP: Temperature must reach 140° F. or higher. CCP: Hold for service at 140° F. or higher.
- 4 Add salt to boiling water. Slowly add spaghetti while stirring constantly until water boils again. Cook 14 to 18 minutes or until tender, stirring occasionally. Do not overcook. Drain thoroughly.

SPAGHETTI WITH MEATBALLS (GROUND TURKEY)

Yield 100 Portions **Pan Size** 18 BY 26-INCH SHEET PAN (3) Pans 400° F.
Each Portion SEE NOTE 4

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
447 cal	59 g	29 g	11 g	22 %	69 mg	1279 mg	1 g	118 mg

Ingredients

	Weight	Measure	Issue
TOMATOES, CANNED, DICED	25 1/2 lb	2 7/8 gal	
TOMATO PASTE	9 2/3 lb	1 gal	
WATER	8 lb	1 gal	
ONIONS, DRY PEELED, CHOPPED	3 lb	2 1/4 qt	3 1/3 lb
SUGAR, GRANULATED	7 oz	1 cup	
SALT	2 1/2 oz	1/4 cup	
GARLIC POWDER	1 oz	3 1/3 tbsps	
BASIL, SWEET, CRUSHED	3/8 oz	1/4 cup	
THYME, GROUND	1/3 oz	2 tbsps	
OREGANO, CRUSHED	1/4 oz	1/4 cup	
RED PEPPER, GROUND	1/8 oz	1 1/2 tsp	
BAY LEAVES, WHOLE	1/8 oz		12 ea
TURKEY, GROUND THAWED	20 lb		

Ingredients

	Weight	Measure	Issue
ONIONS, DRY PEELED, FINELY CHOPPED	2 1/2 lb	6 2/3 cup	2 3/4 lb
BREAD CRUMBS, DRY	2 1/4 lb	2 1/4 qt	
EGG SUBSTITUTE PASTEURIZED, THAWED	12 7/8 lb	1 1/2 cup	
SALT	3 oz	4 2/3 tbsp	
PEPPER, BLACK	1/4 oz	1 tbsp	
WATER, BOILING	64 lb	8 gal	
SALT	2 1/2 oz	1/4 cup	
SPAGHETTI	12 lb		

Methods

- 1 Combine tomatoes, tomato paste, water, onions, sugar, salt, garlic powder, basil, thyme, oregano, red pepper and bay leaves; mix well.
- 2 Bring to a boil; reduce heat; simmer 1 hour or until thickened, stirring occasionally. Remove bay leaves. CCP: Sauce must reach 140° F. for 15 seconds.
- 3 CCP: Thaw egg substitute under constant refrigeration at 41° F. or lower. Meatballs: Combine turkey, onions, bread crumbs, egg substitute, salt and pepper; mix lightly but thoroughly.
- 4 Shape into 300 - 1 1/3 oz (1 No. 30 scoop) balls. Place 100 balls on each pan.

Methods

- 5 Bake 30 to 35 minutes CCP: or until an internal temperature of 165° F. or higher is reached. Remove to serving pan. Hold for service at 140° F. or higher.
- 6 Add salt to boiling water. Slowly add spaghetti while stirring constantly until water boils again. Cook about 14 to 18 minutes or until tender, stirring occasionally. Do not overcook. Drain thoroughly.

Notes

- 1 In Step 1, 4 1/2 oz (3/4 cup - 36 cloves) dry minced garlic may be used.
- 2 In Step 3, 13 oz (1 1/2 cup) thawed egg whites may be used.
- 3 In Step 6, if convection oven is used, bake at 350° F., 12 to 14 minutes or until an internal temperature of 165° F. or higher is reached on high fan, closed vent.
- 4 Each portion: 3 meatballs (3 ounces), 3/4 cup (6 ounces) sauce and 1 cup (5 1/2 ounces) spaghetti.

SPAGHETTI WITH MEATBALLS (GROUND BEEF)

Yield 100 Portions **Pan Size** 18 BY 26-INCH SHEET PAN **(3) Pans** 400° F.
Each Portion 3 MEATBALLS (3 OZ), 3/4 CUP (6 OZ) SAUCE & 1 CUP (5 1/2 OZ) SPAGHETTI

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
533 cal	67 g	30 g	16 g	27 %	60 mg	973 mg	1 g	111 mg

Ingredients

	Weight	Measure	Issue
TOMATOES, CANNED, DICED	25 1/2 lb	2 7/8 gal	
TOMATO PASTE	9 2/3 lb	1 gal	
WATER	8 lb	1 gal	
ONIONS, DRY PEELED, CHOPPED	3 lb	2 1/4 qt	3 1/4 lb
SUGAR, GRANULATED	7 oz	1 cup	
SALT	2 1/2 oz	1/4 cup	
GARLIC POWDER	1 oz	3 1/3 tbsps	
BASIL, SWEET, CRUSHED	3/8 oz	1/4 cup	
THYME, GROUND	1/3 oz	2 tbsps	
OREGANO, CRUSHED	1/4 oz	1/4 cup	
RED PEPPER, GROUND	1/8 oz	1 1/2 tsp	
BAY LEAVES, WHOLE	oz		12 lf
BEEF, GROUND 90% LEAN	20 lb		

Ingredients

	Weight	Measure	Issue
ONIONS, DRY PEELED, FINELY CHOPPED	2 1/2 lb	6 2/3 cup	2 3/4 lb
BREAD CRUMBS, DRY	2 1/4 lb	2 1/4 qt	
EGG SUBSTITUTE PASTEURIZED, THAWED	12 7/8 oz	1 1/2 cup	
SALT	3 oz	4 2/3 tbsp	
PEPPER, BLACK	1/4 oz	1 tbsp	
WATER, BOILING	64 lb	8 gal	
SALT	2 1/2 oz	1/4 cup	
SPAGHETTI	12 lb		

Methods

- 1 Combine tomatoes, tomato paste, water, onions, sugar, salt, garlic powder, basil, thyme, oregano, red pepper and bay leaves; mix well.
- 2 Bring to a boil; reduce heat; simmer 1 hour or until thickened, stirring occasionally. Remove bay leaves. CCP: Sauce must reach 140° F. or higher.
- 3 CCP: Thaw egg substitute under constant refrigeration at 41° F. or lower. Meatballs: Combine beef, onions, bread crumbs, egg substitute, salt and pepper; mix lightly but thoroughly.
- 4 Shape into 300-1 1/3 oz (1-no 30 scoop) balls. Place 100 balls on each pan.

Methods

- 5 Bake 25 to 30 minutes or until browned or CCP: an internal temperature of 155° F. or higher is reached. Discard fat. Remove to serving pan. Hold for service at 140° F. or higher.
- 6 Add salt to boiling water. Slowly add spaghetti while stirring constantly until water boils again. Cook about 14 to 18 minutes or until tender, stirring occasionally. Do not overcook. Drain thoroughly.

Notes

- 1 In Step 1, 6 2/3 (2 cups) dehydrated onions may be used. See Recipe No. A-11.
- 2 In Step 1, 4 1/2 oz (3/4 cup - 36 cloves) dry minced garlic may be used.
- 3 In Step 3, 5 oz (1 2/3 cups) dehydrated onions may be used. See Recipe No. A-11.
- 4 In Step 3, 13 oz (1 1/2 cup) thawed egg whites may be used.
- 5 In Step 5, if convection oven is used, bake at 350° F., 10 to 12 minutes or until an internal temperature of 155° F. or higher is reached on high fan, closed vent.

STUFFED GREEN PEPPERS (GROUND BEEF)

Yield 100 Portions **Pan Size** 18 BY 24-INCH ROASTING PAN (4) Pans 350° F.
Each Portion 1 HALF PEPPER WITH SAUCE

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
326 cal	22 g	21 g	17 g	48 %	60 mg	758 mg	3 g	30 mg

Ingredients**Weight****Measure****Issue**

TOMATO SAUCE, PREPARED

6 1/2 qt

PEPPERS, SWEET, FRESH, LARGE/STUFFING

17 1/4 lb

21 lb

WATER, BOILING, TO COVER

8 lb

1 gal

RICE, LONG GRAIN COOKED

8 1/2 lb

1 1/2 gal

BEEF, GROUND 90% LEAN THAWED

24 lb

ONIONS, DRY PEELED, CHOPPED

2 3/4 lb

8 1/4 cup

3 lb

SALT

5 oz

1/2 cup

PEPPER, BLACK

2 tsp

WORCESTERSHIRE SAUCE

14 oz

1 1/2 cup

WATER

1 qt

WATER, HOT

1 qt

Methods

- 1 Prepare Tomato Sauce (Recipe No. O-15). Set aside for use in Steps 5 and 8.
- 2 CCP: Wash vegetables thoroughly in a clean, sanitized sink. Cut each pepper in half lengthwise; remove core.
- 3 Place peppers in boiling water. Return to a boil; cook 1 minute. Drain well. Set aside for use in Step 6.
- 4 Prepare rice according to Recipe Nos. E-5 or E-6.
- 5 Combine cooked rice, ground beef, onions, salt, pepper, Worcestershire sauce and water with 2 qt tomato sauce. Do not overmix.
- 6 Fill each pepper with 3/4 cup beef mixture. Place filled peppers in roasting pans.
- 7 Pour 1 cup water around peppers in each pan.
- 8 Pour remaining sauce over peppers in each pan. Cover pans.
- 9 Bake about 1 1/2 hours or until tender. CCP: Temperature must reach 155° F. or higher. CCP: Hold at 140° F. or higher for service.

Notes

- 1 In Step 5, 5 1/4 oz (1 2/3 cups plus 4 1/2 tsp) dehydrated onions may be used. See Recipe No. A-11.

STUFFED GREEN PEPPERS (FROZEN STUFFED PEPPERS)

Yield 100 Portions **Pan Size** 18 BY 24-INCH ROASTING PAN (4) Pans 350° F.

Each Portion 1 PEPPER WITH SAUCE (8 OZ)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
416 cal	16 g	33 g	24 g	53 %	156 mg	603 mg	2 g	63 mg

Ingredients

FROZEN STUFFED PEPPERS

TOMATO SAUCE, CANNED

Weight

50 lb

Measure

6 1/2 qt

Issue

Methods

- 1 Follow manufacturer's directions for cooking. CCP: Hold at 140° F. or higher for service.

STUFFED GREEN PEPPERS (GROUND TURKEY)

Yield 100 Portions **Pan Size** 18 BY 24-INCH ROASTING PAN **(4) Pans** 350° F.

Each Portion 1 HALF PEPPER WITH SAUCE

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
269 cal	22 g	20 g	12 g	38 %	65 mg	783 mg	3 g	39 mg

Ingredients**Weight****Measure****Issue**

TOMATO SAUCE, PREPARED

6 1/2 qt

PEPPERS, SWEET, FRESH, LARGE/STUFFING

17 1/4 lb

21 lb

WATER, BOILING, TO COVER

RICE, LONG GRAIN COOKED

8 1/2 lb

1 1/2 gal

TURKEY, GROUND THAWED

24 lb

ONIONS, DRY PEELED, CHOPPED

2 3/4 lb

8 1/4 cup

3 lb

SALT

5 oz

1/2 cup

PEPPER, BLACK

2 tsp

WORCESTERSHIRE SAUCE

1 1/2 cup

WATER

1 qt

WATER, HOT

1 qt

Methods

- 1 Prepare Tomato Sauce (Recipe No. O-15). Set aside for use in Steps 5 and 8.
- 2 CCP: Wash vegetables thoroughly in a clean, sanitized sink. Cut each pepper in half lengthwise; remove core.
- 3 Place peppers in boiling water. Return to a boil; cook 1 minute. Drain well. Set aside for use in Step 6.
- 4 Prepare rice according to Recipe Nos. E-5 or E-6.
- 5 Combine cooked rice, ground turkey, onions, salt, pepper, Worcestershire sauce and water with 2 qt tomato sauce. Do not overmix.
- 6 Fill each pepper with 3/4 cup turkey mixture. Place filled peppers in roasting pans.
- 7 Pour 1 cup water around peppers in each pan.
- 8 Pour remaining sauce over peppers in each pan. Cover pans.
- 9 Bake about 1 1/2 hours or until tender. CCP: Temperature must reach 165° F. or higher. CCP: Hold at 140° F. or higher for service.

Notes

- 1 In Step 5, 5 1/4 oz (1 2/3 cups plus 4 1/2 tsp) dehydrated onions may be used. See Recipe No. A-11.

SWEDISH MEATBALLS (GROUND BEEF)

Yield	100 Portions	Pan Size	18 BY 26-INCH SHEET PAN	(3) Pans	400° F.
Each Portion	3 MEATBALLS (3 1/2 CZ) & 1/4 CUP GRAVY (2 OZ)		12 BY 20 BY 4-INCH STEAM TABLE	(3) Pans	350° F.

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
198 cal	11 g	16 g	10 g	45 %	43 mg	343 mg	1 g	32 mg

Ingredients

	Weight	Measure	Issue
BREAD, WHITE, SLICED DRY, BROKEN	2 5/8 lb	1 5/8 gal	
MILK, NONFAT, DRY	3 1/8 oz	3/4 cup	
WATER, WARM	1 7/8 lb	3 3/4 cup	
EGG SUBSTITUTE THAWED	10 1/3 oz	1 1/4 cup	
SALT	1 1/4 oz	2 tbsps	
NUTMEG, GROUND	1/8 oz	2 tsp	
PEPPER, BLACK	1/8 oz	1 1/4 tsp	
ALLSPICE, GROUND	1/8 oz	1 1/4 tsp	
BEEF, GROUND 90% LEAN THAWED	20 lb		
ONIONS, DRY PEELED, CHOPPED	10 2/3 oz	2 cup	11 7/8 oz
BROTH, BEEF STOCK	17 2/3 lb	8 1/2 qt	
FLOUR, WHEAT, GENERAL PURPOSE SIFTED	1 1/4 lb	1 1/4 qt	

Ingredients

WATER

Weight

2 1/2 lb

Measure

1 1/4 qt

Issue

NUTMEG, GROUND

1/4 oz

1 tbsp

PEPPER, BLACK

1/4 oz

1 tbsp

GARLIC POWDER

1/8 oz

1 tsp

PAPRIKA, GROUND

1/4 oz

1 tbsp

Methods

- 1 Place bread in mixer bowl; mix at medium speed 5 minutes or until crumbs are formed.
- 2 Reconstitute milk.
- 3 CCP: Thaw egg substitute under constant refrigeration at 41° F. or lower. Blend in egg substitute, salt, nutmeg, pepper and allspice. Pour over bread; mix at low speed 1/2 minute; let stand 10 minutes.
- 4 Add beef and onions to bread mixture. Mix at low speed 1 minute. Do not overmix.
- 5 Shape into 300 balls weighing 1 1/3 oz each (1-No. 30 scoop); place 100 meatballs on each sheet pan. CCP: Refrigerate product at 41° F. or lower until ready to bake.

Methods

- 6 Bake 20 to 25 minutes or until browned and done (CCP: Temperature must reach 155° F. or higher). Remove meatballs to steam table pans; CCP: Hold at 140° F. or higher for use in Step 10.
- 7 Prepare stock according to package directions.
- 8 Combine flour and water, stirring until smooth; add to stock, bring to a boil; reduce heat; simmer 10 minutes or until thickened, stirring constantly.
- 9 Add nutmeg, pepper and garlic powder; stir well.
- 10 Pour 5 lb 9 oz (2 3/4 qt) gravy over meatballs in each pan.
- 11 Bake at 30 to 35 minutes or until heated thoroughly.
- 12 Sprinkle each pan with 1 tsp paprika before serving. CCP: Hold for service at 140° F. or higher.

Notes

- 1 In Step 4, 1 1/3 oz (6 1/3 tbsp) dehydrated onions may be used. See Recipe No. A-11.
- 2 In Step 6, if convection oven is used, bake at 350° F. 8 to 10 minutes or until browned and done (CCP: 155° F. or higher) on high fan, closed vent; in Step 11, bake 15 minutes on high fan, closed vent.
- 3 In Step 9, 1/3 oz (1 tbsp) minced dry garlic (3 cloves) may be used. See Recipe No. A-17.

SWEDISH MEATBALLS (GROUND TURKEY)

Yield	100 Portions	Pan Size	18 BY 26-INCH SHEET PAN	(3) Pans	400° F.
Each Portion	3 MEATBALLS (3 1/2 OZ) & 1/4 CUP GRAVY (2 OZ)		12 BY 20 BY 4-INCH STEAM TABLE	(3) Pans	350° F.

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
171 cal	12 g	15 g	7 g	36 %	47 mg	906 mg	1 g	43 mg

Ingredients

Weight Measure Issue

BREAD, WHITE, SLICED DRY, BROKEN	2 5/8 lb	1 5/8 gal	
MILK, NONFAT, DRY	3 1/4 oz	3/4 cup	
WATER, WARM	1 7/8 lb	3 3/4 cup	
EGG SUBSTITUTE THAWED	10 1/3 oz	1 1/4 cup	
SALT	1 1/4 oz	2 tbsps	
NUTMEG, GROUND	1/8 oz	2 tsp	
PEPPER, BLACK	1/8 oz	1 1/4 tsp	
ALLSPICE, GROUND	1/8 oz	1 1/4 tsp	
TURKEY, GROUND THAWED	20 lb		
ONIONS, DRY PEELED, CHOPPED	10 2/3 oz	2 cup	11 7/8 oz
BROTH, CHICKEN STOCK	20 1/4 lb	9 3/4 qt	
FLOUR, WHEAT, GENERAL PURPOSE SIFTED	1 1/4 lb	1 1/4 qt	

Ingredients

WATER

Weight**Measure****Issue**

2 1/2 lb

1 1/4 qt

NUTMEG, GROUND

1/4 oz

1 tbsp

PEPPER, BLACK

1/4 oz

1 tbsp

GARLIC POWDER

1/8 oz

1 tsp

PAPRIKA, GROUND

1/4 oz

1 tbsp

Methods

- 1 Place bread in mixer bowl; mix at medium speed 5 minutes or until crumbs are formed.
- 2 Reconstitute milk.
- 3 CCP: Thaw egg substitute under constant refrigeration at 41° F. or lower. Blend in egg substitute, salt, nutmeg, pepper and allspice. Pour over bread; mix at low speed 1/2 minute; let stand 10 minutes.
- 4 Add turkey and onions to bread mixture. Mix at low speed 1 minute. Do not overmix.
- 5 Shape into 300 balls weighing 1 1/3 oz each (1-No. 30 scoop); place 100 meatballs on each sheet pan. CCP: Refrigerate product at 41° F. or lower until ready to bake.

Methods

- 6 Bake at 20 to 25 minutes or until browned and done (CCP: Temperature must reach 165° F. or higher). Remove meatballs to steam table pans; CCP: Hold at 140° F. or higher for use in Step 10.
- 7 Prepare stock according to package directions.
- 8 Combine flour and water, stirring until smooth; add to stock; bring to a boil; reduce heat; simmer 10 minutes or until thickened, stirring constantly.
- 9 Add nutmeg, pepper and garlic powder; stir well.
- 10 Pour 7 lb (3 1/2 qt) gravy over meatballs in each pan.
- 11 Bake 30 to 35 minutes or until heated thoroughly.
- 12 Sprinkle each pan with 1 tsp paprika before serving. CCP: Hold for service at 140° F. or higher.

Notes

- 1 In Step 4, 1 1/3 oz (6 1/3 tbsp) dehydrated onions may be used. See Recipe No. A-11.
- 2 In Step 6, if convection oven is used, bake at 350° F. 8 to 10 minutes or until browned and done (CCP: 165° F. or higher) on high fan, closed vent; in Step 11, bake 15 minutes on high fan, closed vent.
- 3 In Step 9, 1/3 oz (1 tbsp) minced dry garlic (3 cloves) may be used. See Recipe No. A-17.

CHILI CONQUISTADOR (GROUND BEEF)

Yield 100 Portions **Pan Size** 12 X 20 X 4 INCH STEAM TABLE PAN (4) Pans 375° F.
Each Portion 1 SQUARE (8 1/2 OUNCES)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
397 cal	40 g	20 g	17 g	39 %	50 mg	1008 mg	1 g	89 mg

Ingredients

	Weight	Measure	Issue
RICE, LONG GRAIN	2 1/4 lb	5 1/4 cup	
WATER, COLD	5 1/2 lb	2 3/4 qt	
SALT	1/2 oz	2 1/2 tsp	
BEEF, GROUND 90% LEAN THAWED	24 lb		
TOMATOES, CANNED DICED	19 1/8 lb	2 1/4 gal	
ONIONS, DRY PEELED, CHOPPED	2 lb	1 1/2 qt	2 1/4 lb
CHILI POWDER	5 5/8 oz	1 1/3 cup	
SALT	1 7/8 oz	3 tbsps	
GARLIC POWDER	1/4 oz	1 tbsps	
RED PEPPER, GROUND		1 tsp	
CORN BREAD MIX YELLOW	9 lb	1 1/2 gal	

Methods

- 1 Combine rice, water and salt. Bring to a boil; stir occasionally.
- 2 Cover tightly; simmer 20 to 25 minutes. Do not stir. CCP: Hold for 140° F. or higher for use in Step 5.
- 3 Cook beef until beef loses its pink color (CCP: 155° F. or higher), stirring to break apart. Drain or skim off excess fat.
- 4 Add tomatoes, onions, chili powder, salt, garlic powder and red pepper to meat mixture; stir until blended; heat to simmer.
- 5 Combine rice with chili mixture; mix well. Place 12 lb 12 oz (5 3/4 qt) mixture in each pan.
- 6 Prepare corn bread mix according to instructions on container.
- 7 Spread about 4 lb 2 oz (1 3/4 qt) corn bread batter over chili mixture in each pan.
- 8 Bake 45 minutes or until corn bread is golden brown and done. CCP: Temperature must reach 155° F. or higher.
- 9 Cut 5 by 5. CCP: Hold at 140° F. or higher for service.

Notes

- 1 In Step 4, 4 oz (1 1/3 cups) dehydrated onions (see Recipe No. A-11) may be used.
- 2 In Step 4, 1 oz (3 tbsp-9 cloves) minced dry garlic may be used. Cook with beef and onions in Step 4.
- 3 In Step 6, 3/4 recipe Corn Bread (Recipe No. D-14) may be used. Spread about 3 lb 12 oz (1 1/2 qt) mixture in each pan.
- 4 In Step 8, if convection oven is used, bake at 375° F. 30 minutes on high fan, open vent.

CHILI CONQUISTADOR (GROUND TURKEY)

Yield 100 Portions **Pan Size** 12 X 20 X 4 INCH STEAM TABLE PAN (4) Pans 375° F.
Each Portion 1 SQUARE (8 1/2 OUNCES)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
330 cal	40 g	20 g	9 g	26 %	40 mg	1002 mg	1 g	94 mg

Ingredients

Weight	Measure	Issue
2 1/4 lb	5 1/4 cup	
5 1/2 lb	2 3/4 qt	
1/2 oz	2 1/2 tsp	
24 lb		
19 1/8 lb	2 1/4 gal	
2 lb	1 1/2 qt	2 1/4 lb
5 5/8 oz	1 1/3 cup	
1 7/8 oz	3 tbsps	
1/4 oz	1 tbsps	
	1 tsp	
9 lb	1 1/2 gal	

RICE, LONG GRAIN

WATER, COLD

SALT

TURKEY, GROUND THAWED

TOMATOES, CANNED DICED

ONIONS, DRY PEELED, CHOPPED

CHILI POWDER

SALT

GARLIC POWDER

RED PEPPER, GROUND

CORN BREAD MIX YELLOW

Methods

- 1 Combine rice, water and salt. Bring to a boil; stir occasionally.
- 2 Cover tightly; simmer 20 to 25 minutes. Do not stir. CCP: Hold for 140° F. or higher for use in Step 5.
- 3 Cook turkey until turkey loses its pink color (CCP: 165° F. or higher), stirring to break apart. Drain or skim off excess fat.
- 4 Add tomatoes, onions, chili powder, salt, garlic powder and red pepper to meat mixture; stir until blended; heat to simmer.
- 5 Combine rice with chili mixture; mix well. Place 12 lb 12 oz (5 3/4 qt) mixture in each pan.
- 6 Prepare corn bread mix according to instructions on container.
- 7 Spread about 4 lb 2 oz (1 3/4 qt) corn bread batter over chili mixture in each pan.
- 8 Bake 45 minutes or until corn bread is golden brown and done. CCP: Temperature must reach 165° F. or higher.
- 9 Cut 5 by 5. CCP: Hold at 140° F. or higher for service.

BEEF FAJITAS

L. MEAT, FISH, AND POULTRY No. 43(1)



REVISION

BEEF FAJITAS

YIELD: 100 Portions		EACH PORTION: 2 Fajitas (6 Ounces) with 2 Tbsp Salsa (1 Ounce)		
TEMPERATURE 375°F. Griddle				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Salsa.....	8 lb 6 oz	3½ qt.	1. Prepare 1 Recipe Salsa (Recipe No. O-7-2). Refrigerate for use in Step 9.
Beef, oven roast, tempered	18 lb...	2. Cut beef into ¼ inch thin slices; cut slices into ¼ inch strips, 2 to 3 inches long.
Juice, lemon.....	8 oz ...	1 cup...	3. Pour lemon juice over beef.
Salt.....	2 oz...	3 tbsp..	4. Combine salt, garlic powder ,onion powder, black pepper, cumin, and red pepper; sprinkle over beef; mix thoroughly; cover; marinate in refrigerator 1 hour.
Garlic, powder.....	1½ oz	5 tbsp..	
Onion powder.....	2/3 oz..	3 tbsp..	
Pepper, black.....	1/2 oz..	2 tbsp..	
Cumin, ground	1/4 oz...	1 tbsp..	
Pepper, red, ground	1/8 oz...	2 tsp...	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Tortillas, flour.	20 lb ...	200-8 inch tortillas	5. Layer stacks of 4 to 5 tortillas in 1-12 by 20 by 21½-inch steam table pan. Cover tightly; steam at 5 lb PSI 8 to 10 minutes or until hot and pliable. Cover; keep warm for use in Step 8.
Onions, dry, ¼ inch strips, 2 to 3 inches long	5 lb ...	1¼ gal	6. Sauté onions and peppers in salad oil, olive oil or melted shortening in steam-jacketed kettle or stock pot about 8 to 10 minutes or until onions are almost transparent. Keep hot for use in Step 8.
Peppers, sweet, ¼ inch strips, 2 to 3 inches long	5 lb ...	1½ gal	
Salad oil, olive oil or shortening, melted	4 oz ...	½ cup	
Salad oil, olive oil or shortening, melted	4 oz ...	½ cup	7. Brown beef strips, turning frequently, 1 to 2 minutes on lightly greased griddle. See Note 6. 8. Place 3 to 6 beef strips (about 1 oz) and ½ oz (1½ tbsp) onions and sweet peppers on each tortilla. Roll up. 9. Serve with 1 oz (2 tbsp) salsa.

(CONTINUED)

BEEF FAJITAS

- NOTE:**
1. In Step 1, 1 recipe Taco Sauce, Recipe No. 0-7 may be used for Salsa.
 2. In Step 1, 8 lb 6 oz (3½ qt) prepared Salsa or 8 lb 6 oz (3½ qt) Picante Sauce may be used.
 3. In Step 2, 1 lb 8 oz fresh lemons (6 lemons A.P.) will yield 1 cup lemon juice.
 4. In Step 6, 5 lb 9 oz dry onions A.P. will yield 5 lb onion strips; 6 lb 1 oz sweet peppers A.P. will yield 5 lb sweet pepper strips.
 5. In Step 8, fajitas may be secured with a toothpick.
 6. In Step 7, brown beef strips in batches of no more than 25 portions.
 7. In Step 9, salsa may be placed on serving line for self service.
 8. In Step 9, fajitas may be served with guacamole. Prepare 1 recipe Guacamole, Recipe No. M-52
- EACH PORTION: 2 Tbsp (1 Ounce).**

VARIATION

1. **CHICKEN FAJITAS:** Follow Step 1. In Step 2, use 18 lb 12 oz (100-3 oz) precooked unbreaded chicken fillets. Cut into 2 to 3 inch chicken strips 1/8 to 1/4 inch thick. In Step 3, use 10 oz (1 1/4 cups) lemon juice (2lb-8 lemons A.P.). In Step 4, use 2 1/3 oz (3 2/3 tbsp) salt, 2 oz (6 1/3 tbsp) garlic powder, 7/8 oz (3 2/3 tbsp) onion powder, 2/3 oz (2 2/3 tbsp) black pepper, 1/3 oz (1 1/3 tbsp) ground cumin and 1/6 oz (2 1/2 tsp) ground red pepper. Follow Steps 5 and 6. In Step 7, brown chicken strips 2 to 3 minutes or until thoroughly heated. In Step 8, use 5 to 6 strips. Follow Step 9.
2. **TURKEY FAJITAS:** Follow Step 1. In Step 2, use 18 lb boneless turkey roll, tempered. Remove netting and skin. Cut into 1/4 inch thin slices; cut slices into 1/4 inch strips, 2 to 3 inches long. Follow Steps 3 through 6. In Step 7, brown strips 2 to 3 minutes or until turkey loses its pink color, turning frequently on a lightly greased griddle. In Step 8 use 1/4 cup turkey strips (about 1 1/3 oz) per tortilla. Follow Step 9.

TURKEY CURRY

YIELD: 100 Portions				EACH PORTION: $\frac{3}{4}$ Cup (7 Ounces)
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Turkey, boneless, netted, thawed	15 lb 10 oz	1. Cook turkey according to Step 2, Recipe No. L-147 except simmer 3 to 4 hours or until tender. Drain. Cool. Remove netting.
Shortening, melted, salad oil or olive oil	10 oz.	1 $\frac{1}{4}$ cups.	2. Dice cooked turkey. Set aside for use in Step 7.
Onions, dry, chopped	4 lb.	3 qt.	3. Sauté onions, celery and garlic in melted shortening, salad oil or olive oil until tender in stock pot or steam-jacketed kettle.
Celery, fresh, chopped	6 lb.	4 $\frac{1}{2}$ qt.	
Garlic, dehydrated.	1 $\frac{1}{2}$ tsp.	
Flour, wheat, general purpose, sifted	1 lb.	1 qt.	4. Add flour, salt, pepper, curry powder, ginger, hot sauce and Worcestershire sauce to vegetable mixture; stir to blend.
Salt.	3 oz.	4 $\frac{1}{2}$ tbsp.	
Pepper, black.	2 tsp.	
Curry powder.	4 oz.	$\frac{3}{4}$ cup.	
Ginger, ground.	1 $\frac{1}{3}$ tbsp.	
Hot sauce.	2 tsp.	
Worcestershire sauce	4 oz.	$\frac{1}{2}$ cup.	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Soup and Gravy base, chicken Water, boiling.	4 oz.	$\frac{3}{4}$ cup. 1 gal	5. Reconstitute Soup and Gravy base in water; add gradually to vegetables and spices stirring constantly. Cook until thickened, about 1 minute.
Apples, fresh, cooking, pared, chopped Raisins.	8 lb. 2 lb.	$9\frac{1}{2}$ qt. $1\frac{1}{2}$ qt.	6. Add apples and raisins. Cook 10 minutes or until apples are tender.
Coconut, prepared, sweetened, flaked	2 lb 6 oz..	3 qt.	7. Add coconut and turkey to apple-vegetable mixture. Heat 20 minutes. 8. Serve immediately.

NOTE: 1. In Step 3, 4 lb 7 oz dry onions A. P. will yield 4 lb onions, dry, chopped; 8 lb 3 oz fresh celery A.P. will yield 6 lb celery, fresh, chopped.
 2. In Step 6, 10 lb 4 oz fresh cooking apples A.P. will yield 8 lb chopped apples.
 3. Two-No. 10 scoops may be used. See Recipe No. A-4.

STUFFED BEEF ROLLS**YIELD: 100 Portions (4 Pans)****EACH PORTION: 1 Beef Roll (6 Ounces) plus
1/4 Cup Gravy (2 Ounces)****PAN SIZE: 12 by 20 by 4-inch Steam Table Pan TEMPERATURE: 350°F. Griddle; 350°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, oven roast, partially thawed	27 lb.	100 slices	1. Slice beef into 4 oz slices (1/4 inch thick). Set aside for use in Step 5.
Celery, fresh, chopped	2 lb 8 oz. .	7 1/2 cups	2. Sauté celery and onions in shortening, salad oil or olive oil until tender.
Onions, dry, chopped. .	1 lb.	3 cups.	
Shortening, melted, salad oil or olive oil	2 1/2 oz. ...	1/3 cup.	
Bread, day old, cubed	6 lb.	3 gal.	3. Add celery and onions to cubed bread; toss lightly.
Soup and Gravy base, beef	3 oz.	7 2/3 tbsp.	4. Reconstitute Soup and Gravy base. Add poultry seasoning and pepper. Add to bread mixture; mix lightly but thoroughly. DO NOT OVERMIX.
Water, boiling.	3 qt.	
Poultry seasoning, ground	2 tsp.	
Pepper, black.	1 1/2 tsp.	
				5. Place 1/4 cup (1-No. 16 scoop) stuffing in the center of each beef slice; roll tightly around stuffing.

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, general purpose, sifted	2 lb.	2 qt.	6. Dredge beef rolls in flour; grill on well-greased griddle 3 to 5 minutes or until browned on all sides. Place 25 beef rolls in each pan.
Shortening, melted or salad oil	1 lb.	2 cups.	
Brown Gravy.....	7 ³ / ₄ qt...	7. Prepare 1 ¹ / ₄ recipes Brown Gravy (Recipe No. O-16). 8. Pour about 1 ³ / ₄ qt gravy over beef rolls in each pan. 9. Cover. Bake 1 ¹ / ₂ hours or until tender.

- NOTE: 1. In Step 1, beef, boneless, frozen, top round will provide the most uniform slice and portion.
2. In Step 2, 3 lb 7 oz fresh celery A.P. will yield 2 lb 8 oz chopped celery; 1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions.
3. In Step 2, 2 oz (²/₃ cup) dehydrated onions may be used. See Recipe No. A-11.
4. In Step 7, 1¹/₄ recipes Brown Gravy (Recipe No. O-16-1) may be used.
5. In Step 9, if convection oven is used, bake at 300°F. 45 minutes or until tender on high fan, closed vent.

(CONTINUED)

STUFFED BEEF ROLLS

VARIATION

1. **BEEF BROGUL:** Follow Step 1. In Step 2, chop 3 lb 9 oz (1 qt--2-jumbo cn) canned, drained mushrooms; sauté with celery and onions. In Step 3, add 1 lb 8 oz (1½ qt) grated Parmesan cheese. Follow Step 4. In Step 5, place 1/3 cup (1-No. 12 scoop) stuffing in center of each beef slice. In Step 6, place 25 beef rolls in each pan. In Step 7, omit gravy. Combine 4 lb (4-No. 2½ cn) basic tomato sauce mix and 22/3 tbsp crushed oregano, 12/3 tbsp crushed sweet basil and 1 tbsp ground thyme. Add 3 qt cold water; mix until smooth. Add to 1¼ gal boiling water; stirring constantly. Cook at medium heat until sauce comes to a boil. Simmer 1 minute, stirring as necessary. In Step 8, pour about 2¼ qt tomato sauce over beef rolls in each pan. Follow Step 9. **EACH PORTION:** 1 Beef Roll (7 Ounces) plus ¼ Cup Sauce (2 Ounces).

REVISION

BEEF AND BEAN TOSTADAS

L. MEAT, FISH, AND POULTRY No. 46(1)



REVISION

BEEF AND BEAN TOSTADAS

YIELD: 100 Portions				EACH PORTION: 1 Tostada (9½ Ounces)
TEMPERATURE: 375°F. Deep Fat				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Taco filling.....	9 lb 4 oz	6¼ qt.	1. Prepare ½ recipe Taco filling (Recipe No. L-34). Set aside for use in Step 6.
Taco Sauce.....	3 lb 12 oz	1¾ qt.	2. Prepare ½ recipe Taco Sauce (Recipe No. O-7). Set aside for use in Step 6.
Lettuce, fresh, finely shredded	6 lb.	1½ gal.	3. Wash, trim and prepare vegetables as directed on Recipe No. M-G-1. Set aside for use in Step 6.
Tomatoes, fresh, finely chopped	5 lb	3½ qt.	
Onions, dry, chopped (optional)	1 lb 8 oz	4½ cups	
Tortillas, corn, canned	3 lb 12 oz	100 each (5½-11 oz cn)	4. Fry each tortilla 1½ minutes. Drain on absorbent paper. DO NOT FOLD. Set aside for use in Step 6.
Refried beans, canned	14 lb 2 oz	6½ qt (2⅛-No. 10 cn)	5. Heat beans in steam-jacketed kettle or stock pot.

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cheese, American, or Cheddar, shredded	6 lb. . . .	1 1/2 gal	6. Follow assembly instructions.
Sour cream (optional)	3 lb 8 oz	7 1/2 cups	7. Serve immediately.

ASSEMBLY INSTRUCTIONS: Arrange each tostada as follows:

1. One tostada shell
2. 1/4 cup (1-No. 16 scoop) refried beans, spread evenly
3. 1/4 cup (1-No. 16 scoop) shredded cheese
4. 1/4 cup (1-No. 16 scoop) taco filling, spread evenly
5. 1/4 cup shredded lettuce
6. 2 tbsp (1-No. 30 scoop) chopped tomatoes
7. 2 tsp chopped onions (optional)
8. 1 tbsp Taco Sauce
9. 1 tbsp sour cream (optional)

NOTE: 1. In Step 2, 2-9 oz bt prepared taco sauce may be used.

2. In Step 3, 6 lb 8 oz fresh lettuce A.P. will yield 6 lb finely shredded lettuce; 5 lb 2 oz fresh tomatoes A.P. will yield 5 lb finely chopped tomatoes; and 1 lb 11 oz dry onions A.P. will yield 1 lb 8 oz chopped onions.
3. In Step 4, **OVEN METHOD:** Place tortillas in rows, 4 by 6 (5 pans) on sheet pans (18 by 26 inches). Bake in 425°F. oven 8 to 10 minutes or until crisp or in 375°F. convection oven 6 minutes.

(CONTINUED)

BEEF AND BEAN TOSTADAS

- NOTE:**
4. In Step 4, tortillas, corn, thawed may be used. Deep fat fry 20 seconds. **OVEN METHOD:** Place tortillas in rows 3 by 5 (7 pans) on sheet pans (18 by 26 inches). Follow remainder Note 3.
 5. In Step 5, 14 lb 2 oz (15-15 to 16 oz cn) canned refried beans may be used.
 6. In Step 5, 1/2 recipe Refried Beans (Recipe No. Q-38-1) may be used.
 7. In Steps 1, 2, 3 and 6, ingredients may be placed on serving line for self-service.
 8. Tostadas may be served with 1/2 recipe Guacamole (M-52). Add 1 tbsp guacamole prior to sour cream in assembly of tostadas.

BEEF PIE WITH BISCUIT TOPPING **(Canned Beef Chunks With Natural Juices)**

YIELD: 100 Portions (4 Pans)**EACH PORTION: 1 Cup Stew (8½ Ounces) plus
1 Biscuit****PAN SIZE: 12 by 20 by 4-inch Steam Table Pan****TEMPERATURE: 450°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Carrots, fresh ½ inch rings	5 lb.	4¼ qt	1. Simmer carrots 10 to 15 minutes. Add onions and potatoes. Cook 20 minutes or until just tender. 2. Drain vegetables. Reserve liquid for use in Step 5; vegetables for use in Step 6.
Onions, dry, quarters	5 lb.	4½ qt	
Potatoes, white, fresh, peeled, 1 to 1½ inch pieces	5 lb.	4½ qt	
Water.	2 gal..	
Beef chunks with natural juices, canned	29 lb.	16-29 oz cn	3. Drain beef chunks; reserve juices for use in Step 5.
Shortening, melted or salad oil	1 lb.	2 cups	4. Combine melted shortening or salad oil and flour; brown lightly at low heat.
Flour, wheat, general purpose, sifted	1 lb 8 oz..	1½ qt	
Reserved beef juices, vegetable liquid, or water, hot	2½ gal	5. Add beef juices, vegetable liquid or water gradually. Cook 15 minutes or until thickened. Stir constantly. Add pepper.
Pepper, black.	1 tsp..	

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				<p>6. Add beef; continue cooking until simmering. Add vegetables; simmer until temperature reaches 180°F.</p> <p>7. Pour about 6½ qt meat mixture into each pan.</p>
Peas, canned, drained	6 lb 9 oz	3 qt (1-No. 10 cn)	8. Add 3 cups peas to each pan. Stir lightly.
Baking powder biscuits	100 biscuits	<p>9. Prepare 1 recipe Baking Powder Biscuits (Recipe No. D-1-1). Place 25 biscuits on top of mixture in each pan.</p> <p>10. Bake 15 minutes or until biscuits are browned.</p>

- NOTE: 1. 1 In Step 1: 6 lb 2 oz fresh carrots A.P. will yield 5 lb sliced carrots.
5 lb 9 oz dry onions A.P. will yield 5 lb quartered onions.
6 lb 2 oz fresh white potatoes A.P. will yield 5 lb potato pieces.
2. In Step 1, 10 oz (3⅓ cups) dehydrated onions may be used. See Recipe No. A-11.
3. In Step 6, stew must reach 180°F. or raw dough on bottom of biscuits will result.
4. Other sizes and types of pans may be used. See Recipe No. A-25.
5. In Step 10, if convection oven is used, bake at 400°F. 10 to 15 minutes or until biscuits are browned on low fan, open vent.

BAKED CHICKEN AND RICE**YIELD: 100 Portions (2 Pans)****EACH PORTION: 1 Cup****PAN SIZE: 18 by 24-inch Roasting Pan****TEMPERATURE: 350°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken, broiler-fryer, whole, thawed	50 lb	1. Wash chicken thoroughly under cold running water. Drain well. 2. Place chicken in stock pot or steam-jacketed kettle; add water, salt and garlic. Bring to a boil; reduce heat; simmer 2 hours or until tender. 3. Remove chicken. Strain; reserve stock for use in Step 7. 4. Remove chicken from bones; cut chicken into 1 inch pieces. Set aside for use in Step 10.
Water	9 gal	
Salt	6 oz . . .	9 tbsp	
Garlic, dehydrated	1 tbsp	
Rice, long grain	6 lb	3 $\frac{1}{2}$ qt . . .		5. Combine rice, salt and water. Bring to a boil, stirring occasionally. Cover tightly; reduce heat; simmer 20 to 25 minutes. DO NOT STIR. Set aside for use in Step 10.
Salt	2 oz . . .	3 tbsp	
Water, cold	7 $\frac{1}{2}$ qt	

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Shortening, melted or salad oil	1 lb 8 oz	3 cups	6. Blend shortening and flour together; mix until smooth.
Flour, wheat, general purpose, sifted	1 lb 12 oz	1 ³ / ₄ qt	
Chicken stock, hot	2 gal.	7. Gradually add shortening or salad oil and flour mixture to stock, stirring constantly; heat to boiling point. Boil 2 minutes, stirring frequently to prevent sticking.
Milk, nonfat, dry	13 oz..	2 ⁷ / ₈ cups	8. Reconstitute milk.
Water, warm.....	3 ³ / ₄ qt	9. Add milk and pepper to stock mixture, stirring constantly. Cook until smooth and thickened.
Pepper, black.....	1 tbsp	10. Combine chicken and rice. Place about 2 gal chicken-rice mixture into each greased pan.
				11. Pour about 2 gal sauce over chicken-rice mixture in each pan. Mix well.
Bread crumbs, dry ...	2 lb...	2 qt.	12. Combine crumbs and butter or margarine. Sprinkle crumbs over chicken and rice in each pan.
Butter or margarine, melted	1 lb...	2 cups	
				13. Bake 45 minutes or until browned.

(CONTINUED)

BAKED CHICKEN AND RICE

- NOTE:** 1. In Steps 3 and 4, refrigerate stock and chicken if not used immediately.
2. Other sizes and types of pans may be used. See Recipe No. A-25.
3. Two-No. 8 scoops may be used. See Recipe No. A-4.

VARIATIONS

1. **BAKED CHICKEN AND RICE (CHICKEN, CANNED):** Omit Steps 1 through 4. Use 18 lb 2 oz (10-29 oz cn) canned chicken: drain; cut chicken into 1 inch pieces. Follow Steps 5 and 6. In Step 7, use 8 oz (1 $\frac{1}{4}$ cups) Soup and Gravy base, chicken and 2 gal water for stock. See Recipe No. A-12. Follow Step 8. Follow Step 9; add 1 tbsp dehydrated garlic. Follow Steps 10 through 13.
2. **BAKED CHICKEN AND RICE (CHICKEN, DEHYDRATED, COOKED, DICED):** Omit Steps 1 through 4. Use 4 lb 8 oz (3 $\frac{3}{5}$ -No. 10 cn) canned, dehydrated cooked chicken. Bring 3 $\frac{1}{4}$ gal water to a boil. Remove from heat, add 12 oz (1 $\frac{1}{2}$ cups) canned Soup and Gravy base, chicken and chicken. Stir; cover; let stand 20 minutes or until chicken has rehydrated. Follow Steps 5 and 6. Drain chicken; reserve stock. Follow Steps 7 and 8. Follow Step 9; add 1 tbsp dehydrated garlic. Follow Steps 10 through 13.

TURKEY CUTLET**Yield** 100 Portions**Pan Size** 18 X 26 SHEET PAN

(6) Pans 325° F.

Each Portion 1 CUTLET (4 1/2 OUNCES)

convection

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
311 cal	22 g	37 g	7 g	22 %	83 mg	271 mg	1 g	79 mg

Ingredients

TURKEY, BONELESS, FROZEN RAW, THAWED

32 1/2 lb

FLOUR, WHEAT, GENERAL PURPOSE SIFTED

2 lb

2 qt

POULTRY SEASONING

1/2 oz

1/4 cup

PEPPER, BLACK

1/8 oz

2 tsp

BREAD CRUMBS, DRY

4 1/2 lb

4 1/2 qt

PAPRIKA, GROUND

1 oz

1/4 cup

EGG WHITES, FROZEN PASTEURIZED, THAWED

2 1/2 lb

4 2/3 cup

NONSTICK COOKING SPRAY

2 oz

Methods

- 1 CCP: Thaw turkey under constant refrigeration at 41° F. or lower. Cook turkey according to Step 2, Recipe No. L-147 except simmer turkey 3 to 4 hours or until tender. Drain. CCP: Internal temperature must reach 165° F. or higher. Cool. CCP: Refrigerate at 41° F. or lower. Remove netting.
- 2 Slice turkey into slices, about 4 ounces each. Dredge slices in mixture of flour, pepper and poultry seasoning; shake off excess.
- 3 Combine bread crumbs and paprika.
- 4 CCP: Thaw egg whites under constant refrigeration at 41° F. or lower. Dip floured slices into beaten egg whites. Dredge in seasoned bread crumbs until well coated; shake off excess.
- 5 Spray sheet pans with non-stick cooking spray. Place 17 cutlets in a single layer on each pan, spray cutlets lightly with cooking spray.
- 6 Bake 325° F. on high fan, closed vent for 15 minutes. Turn cutlets, bake 15 minutes more or until golden brown and CCP: internal temperature reaches 165° F. or higher.
- 7 CCP: Hold for service at 140° F. or higher.

CHALUPA

YIELD: 100 Portions				EACH PORTION: 1 Cup (8½ Ounces)
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beans, pinto, dry	8 lb.	1¼ gal	1. Pick over beans, removing discolored beans and foreign matter. Wash beans thoroughly. 2. Cover with water; bring to a boil; boil 2 minutes; turn off heat. 3. Cover; let soak 1 hour. Drain beans.
Water, cold.	24 lb.	3 gal.	
Pork, diced, thawed. . .	32 lb.	4. Combine pork, water, onions, garlic powder, salt, chili powder, cumin, oregano, and jalapeno peppers with beans in steam-jacketed kettle or stock pot; simmer 1½ to 2 hours or until beans are tender. DO NOT COVER. Stir occasionally.
Water, hot.	40 lb.	5 gal.	
Onions, dry, chopped	1 lb 11 oz	1¼ qt.	
Garlic powder	½ oz.	1⅔ tbsp	
Salt.	4 oz.	6 tbsp.	
Chili powder.	7 oz.	1¼ cups	
Cumin, ground.	2½ oz.	⅔ cup.	
Oregano, crushed. . . .	1⅓ oz.	1½ cups	
Peppers, jalapeno, drained, chopped	8 oz.	9 tbsp.	

- NOTE:
1. In Step 4, 35 lb A.P. pork butt, thawed may be used. Remove excess fat and gristle. Dice into 1 to 1½ inch pieces.
 2. In Step 4, 1 lb 14 oz dry onions A.P. will yield 1 lb 11 oz chopped onions.
 3. In Step 4, 3⅓ oz (1 cup) dehydrated onions may be used. See Recipe No. A-11.
 4. In Step 4, 5 tbsp (15 cloves) minced dry garlic may be used. See Recipe No. A-17.
 5. Chalupa may be served with shredded lettuce, chopped onions, chopped tomatoes, and sour cream.
 6. Two No. 8 scoops may be used. See Recipe No. A-4.

CHICKEN PARMESAN

YIELD: 100 Portions (7 Pans)			EACH PORTION: 1 Fillet (7 Ounces)	
PAN SIZE: 18 by 26-inch Sheet Pan			TEMPERATURE: 425°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chicken fillet, breaded, precooked, frozen	32 lb.	100 fillet	1. Place 15 fillets on each pan. Bake at 425°F. 23 to 28 minutes or until thoroughly heated.
Cheese, Mozzarella, sliced	3 lb 2 oz	50-1 oz slices	2. Cut slices in half. Place 1/2 slice cheese on each fillet.
Pizza Sauce, canned	14 lb 12 oz	6 ³ / ₄ qt (2 ¹ / ₄ - No. 10 cn)	3. Heat sauce to a simmer. Pour about 2 lb 2 oz (1 qt) sauce over fillets in each pan.
Parmesan cheese, grated	8 oz.	2 cups.	4. Sprinkle about 4 ¹ / ₂ tbsp cheese over fillets in each pan. 5. Bake 10 minutes or until cheese is melted.

- NOTE:
1. In Step 1, if convection oven is used, bake at 375°F. 12 to 14 minutes or until thoroughly heated or high fan, closed vent. In Step 5, bake . 5 to 10 minutes or until cheese is melted on high fan, closed vent.
 2. In Step 1, if microwave-convection oven is used, use 14 half sheet pans (13 by 18 inches). Place 7 fillets on each pan. Bake at 450°F. 7 minutes with 100% microwave power throughout. Follow Step 2. In Step 3, pour about 15 oz (13/4 cups) pizza sauce over fillets in each pan. In Step 4, sprinkle about 2 1/4 tbsp Parmesan cheese over fillets in each pan. In Step 5, bake at 450°F. 2 to 3 minutes or until cheese is melted with 100% microwave power throughout.
 3. In Step 3, if desired, 1/3 oz (3 1/3 tbsp) crushed sweet basil, 1/5 oz (3 1/3 tbsp) crushed oregano, 1/7 oz (1 1/2 tsp) garlic powder and 1/2 oz (1 tbsp) black pepper may be added to pizza sauce.
 4. In Step 3, about 1 1/2 recipes Pizza Sauce (Recipe No. O-12) may be used.
 5. Other sizes and types of pans may be used. See Recipe No. A-25.

CREAMED CHIPPED BEEF

YIELD: 100 Portions			EACH PORTION: $\frac{3}{4}$ Cup (6 ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, dried, sliced, thawed	7 lb.	1. Separate dried beef slices., cut in 1-inch strips.
Water, hot	8 lb.	1 gal	2. Place beef in 190° F., water. Soak 5 minutes. Drain thoroughly Set aside for use in Step 5.
Milk, nonfat, dry.	3 lb 4 oz	3 qt.	3. Reconstitute milk. Heat to just below boiling. DO NOT BOIL.
Water, warm.	30 lb	3 $\frac{3}{4}$ gal	
Margarine or butter softened	1 lb 9 oz	3 $\frac{1}{8}$ cups	4. Combine margarine or butter with flour and pepper; add to milk, stirring constantly. Cook 5 minutes or until thickened.
Flour, wheat, general purpose, sifted	2 lb.	2 qt.	
Pepper, black or white	$\frac{1}{2}$ oz.	2 tbsp.	5. Add beef to sauce; blend well.

NOTE: 1. If beef is salty, soak in 190° F water 1 hour. Drain thoroughly.

BEEF STROGANOFF**YIELD: 100 Portions (2 Pans)****EACH PORTION: $\frac{3}{4}$ Cup (6 $\frac{1}{2}$ Ounces)****PAN SIZE: 18 by 24-inch Roasting Pan****TEMPERATURE: 375°F. Griddle; 350°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, Braising, Steak, Swiss, thawed	30 lb.	1. Slice steaks into strips about 1/2 inch wide.
Shortening, melted, salad oil or olive oil	8 oz.	1 cup....	2. Brown strips 5 minutes on lightly greased griddle turning frequently. 3. Place about 11 lb 3 oz (2 gal) strips in each pan.
Mushrooms, canned, sliced	5 lb 5 oz. .	2 $\frac{1}{4}$ qt (3- jumbo cn)	4. Drain mushrooms; reserve liquid for use in Step 7.
Onions, dry, chopped	3 lb 5 oz. .	2 $\frac{1}{4}$ qt.	5. Add about 1 lb 8 oz (1 qt) mush- rooms and 1 lb 10 oz (4 $\frac{1}{2}$ cups) onions to meat in each pan; stir well. Cover; set aside for use in Step 9.

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose Salt..... Paprika, ground.... Pepper, black..... Garlic, dehydrated Butter or margarine, melted	1 lb..... 4 oz..... 1 1/4 oz.... 1 lb 8 oz..	1 qt..... 6 tbsp... 5 tbsp... 1 tbsp... 1 1/2 tsp.. 3 cups...	6. Combine flour with salt, paprika, pepper and garlic. Blend in butter or margarine using a wire whip; stir until smooth.
Milk, nonfat, dry... Mushroom liquid, reserved Water, warm.....	1 lb 10 oz	1 1/2 qt... 1 qt..... 6 1/2 qt...	7. Reconstitute milk with reserved mushroom liquid and water; heat to boiling. DO NOT BOIL. 8. Add hot milk to roux stirring constantly. Simmer 10 to 15 minutes or until thickened. Stir as necessary. 9. Add about 1 gal sauce to meat in each pan. Stir well. 10. Cover; bake 1 hour. Stir. Bake 1 hour or until tender. 11. Remove from oven. Skim off excess fat.

(CONTINUED)

BEEF STROGANOFF

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sour cream.	4 lb 1 oz ..	2 qt.	12. Add 1 qt sour cream to each pan, stirring to blend. Heat; DO NOT BOIL.

- NOTE:
1. In Step 4, 6-8Z cn canned mushrooms may be used.
 2. In Step 5, 3 lb 11 oz dry onions A.P. will yield 3 lb 5 oz chopped onions.
 3. In Step 5, 6 $\frac{1}{2}$ oz (2 cups plus 3 tbsp) dehydrated onions may be used. See Recipe No. A-11.
 4. In Step 6, 2 tbsp (6 cloves) minced dry garlic may be used.
 5. In Step 10, if convection oven is used, bake at 325°F., 1 $\frac{1}{4}$ to 1 $\frac{1}{2}$ hours or until meat is tender on high fan, closed vent.
 6. In Step 12, Sour Cream Mix may be used. Mix according to instructions on container.
 7. Serve with Boiled Noodles (Recipe No. E-4) or Steamed Rice (Recipe No. E-5).
 8. Other sizes and types of pans may be used. See Recipe No. A-25.

REVISION

(OVER)

VARIATIONS

1. **BEEF STROGANOFF (SOUP, CONDENSED, CREAM OF MUSHROOM):** Follow Steps 1 through 5. In Step 6, omit flour, salt, and butter or margarine; reduce pepper to 1 tsp. Omit Steps 7 and 8. For sauce, use 14 lb 1 oz (4 1/2-No. 3 cyl cn) canned condensed cream of mushroom soup combined with paprika, pepper and garlic and 1 3/4 qt reserved mushroom liquid and water. Stir well; heat to a simmer, stirring constantly. Follow Steps 9 through 12.
2. **HAMBURGER STROGANOFF:** Omit Steps 1 through 3. Use 25 lb beef pattie mix or ground beef, thawed. Follow Step 4. In Step 5, cook beef and onions about 10 minutes in steam-jacketed kettle or stock pot, stirring to break apart or until beef loses its pink color. Drain or skim off excess fat. Add drained mushrooms to beef and onion mixture. In Step 6, omit butter or margarine. Sprinkle flour mixture evenly over beef mixture; mix well. Follow Step 7. Add milk to beef mixture; heat to a simmer, stirring constantly. Simmer 5 to 10 minutes or until thickened. DO NOT BOIL. Omit Steps 8 through 11. Follow Step 12.

STEAK RANCHERO**YIELD: 100 Portions (2 Pans)****EACH PORTION: 1 Cup (4½ Ounces) plus
¼ Cup (2½ Ounces) Sauce****PAN SIZE: 18 by 24-inch Roasting Pan****TEMPERATURE: 325°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, Braising Steak, Swiss, thawed	37 lb 8 oz	100 steaks	1. Dredge steaks in mixture of flour, salt, chili powder, paprika and garlic; shake off excess.
Flour, wheat, general purpose, sifted	1 lb ...	1 qt	
Salt	2 oz ...	3 tbsp	
Chili powder	2 oz ...	½ cup	
Paprika, ground ...	1 oz ...	¼ cup	
Garlic, dehydrated ...	¾ oz	2 tbsp	
Shortening, melted, salad oil or olive oil	2 lb ...	1 qt	2. Brown steaks in shallow fat. 3. Overlap 50 steaks in each pan.

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Peppers, sweet, fresh, chopped	3 lb ...	2 $\frac{1}{4}$ qt	4. Combine onions and peppers; spread 2 $\frac{1}{4}$ qt onion-pepper mixture over steaks in each pan.
Onions, dry, chopped	3 lb ...	2 $\frac{1}{4}$ qt	
Soup and Gravy base, beef	2 oz ...	5 $\frac{1}{3}$ tbsp	5. Stir Soup and Gravy base into boiling water.
Water, boiling	2 qt	
Soup, tomato, condensed	3 lb 3 oz	5 $\frac{3}{4}$ cups (2-No. 3 cyl cn)	6. Add tomato soup, chili powder, garlic and cumin. Mix thoroughly. 7. Pour 6 $\frac{1}{2}$ cups sauce equally over steaks in each pan. 8. Cover pans. Bake 2 to 2 $\frac{1}{2}$ hours or until steaks are tender.
Chili powder	1 oz ...	$\frac{1}{4}$ cup	
Garlic, dehydrated	1 $\frac{1}{4}$ tsp	
Cumin, ground	2 tsp	

- NOTE: 1. In Step 4, 3 lb 11 oz fresh sweet peppers A.P. will yield 3 lb chopped peppers; 3 lb 5 oz dry onions A.P. will yield 3 lb chopped onions.
2. In Step 4, 8 oz (6 cups) dehydrated green peppers or 3 lb (2 $\frac{1}{4}$ qt) frozen, diced green peppers, and 6 oz (2 cups) dehydrated onions may be used. See Recipe No. A-11.
3. One-Size 1 ladle may be used to serve sauce. See Recipe No. A-4.

BEEF CORDON BLEU**YIELD: 100 Portions****EACH PORTION: 1 Cordon Bleu (5 Ounces)****TEMPERATURE: 350°F. Griddle**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, oven roast, partially thawed	25 lb ...	100 slices	1. Slice beef into 1/4-inch thick slices (4 oz per slice).
Ham, canned, sliced	3 lb 2 oz ..	50 slices, cut in half	2. Place 1/2 slice ham and 1/2 slice cheese on each slice of beef.
Cheese, American, sliced	2 lb 10 oz	50 slices, cut in half	3. Fold beef slice in half, enclosing ham and cheese. Pound edges of beef together to seal.
Potatoes, white, instant, granules	2 lb	1 qt (1/3-No. 10 cn)	4. Dredge beef in potato granules. Set aside for use in Step 6.

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry ..	6 $\frac{1}{2}$ oz ..	1 $\frac{1}{3}$ cups	5. Reconstitute milk; combine with eggs.
Water	7 $\frac{1}{2}$ cups	6. Dip beef in milk and egg mixture. Drain.
Eggs, whole, beaten	2 lb	3 $\frac{3}{4}$ cups (20 eggs)	
Bread crumbs ...	3 lb	3 qt	7. Dredge in mixture of bread crumbs, salt, and pepper; shake off excess.
Salt	3 oz	4 $\frac{2}{3}$ tbsp	
Pepper, black	1 tbsp	
Shortening, melted, salad oil or olive oil	2 lb.	1 qt.	8. Fry in shallow fat on griddle 3 minutes on each side or until golden brown.

NOTE: 1. In Step 1, beef, boneless, frozen, top round, will provide the most uniform slice and portion.

2. In Step 4, 2 lb (2 qt) flour, wheat, general purpose, sifted, may be used for potatoes, white, instant, granules.

3. In Step 5, 10 oz (1 $\frac{1}{4}$ qt) dehydrated egg mix combined with 1 $\frac{1}{2}$ qt warm water may be used for whole eggs. See Recipe No. A-8.

SOUTHERN FRIED CATFISH FILLETS

YIELD: 100 Portions				EACH PORTION: 4 Ounces
TEMPERATURE: 365°F. Deep Fat				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Catfish fillets, thawed	30 lb....	1. Separate fillets; cut into 4 1/2 ounce portions, if necessary.
Cornmeal.....	2 lb.....	1 1/2 qt	2. Dredge fish in mixture of cornmeal, flour, salt and pepper; shake off excess.
Flour, wheat, general purpose, sifted	1 lb.....	1 qt....	3. Fry about 4 minutes or until golden brown.
Salt.....	1 1/2 oz..	2 1/3 tbsp	4. Drain well in basket or on absorbent paper.
Pepper, black..	1 1/3 tbsp	

- NOTE: 1. In Step 3, frying time will vary with size of fillets. When done, catfish will rise to the surface.
2. Catfish is traditionally served with Hush Puppies, French Fried Potatoes, Cole Slaw and catsup.

VARIATION

1. **SOUTHERN FRIED WHOLE CATFISH (WHOLE DRESSED CATFISH):** In Step 1, use 61 lb (100 catfish), whole, dressed, thawed; remove heads. In Step 2, use 3 lb (2 1/4 qt) cornmeal, 1 lb 8 oz (1 1/2 qt) flour, 2 oz (3 tbsp) salt, and 1/2 oz (2 tbsp) pepper, black. In Step 3, fry 10 minutes. Follow Step 4. **EACH PORTION: 8 Ounces.**

REVISION

TAMALE PIE

YIELD: 100 Portions (8 Pans)

EACH PORTION: 1 Square (9½ Ounces)

PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan

TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cornmeal.....	7 lb.....	4¾ qt...	1. Mix cornmeal, chili powder and salt together; gradually stir into water. Bring to a boil. 2. Reduce heat; simmer 25 minutes, stirring frequently until a stiff paste is formed. Set aside for use in Step 5.
Chili powder.....	4¼ oz...	1 cup.....	
Salt.....	3 oz.....	4⅔ tbsp.	
Water, boiling.....	3 gal.....	
Beef pattie mix, bulk or beef, ground, thawed	16 lb.....	3. Cook beef with onions and peppers in its own fat until beef loses its pink color, stirring to break apart. Drain or skim off excess fat.
Onions, dry, chopped	2 lb.....	1½ qt...	
Peppers, sweet, fresh, finely chopped	1 lb.....	3 cups...	

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Tomatoes, canned, crushed	12 lb 12 oz	1 1/2 gal (2- No. 10 cn)	4. Add tomatoes, garlic, salt, chili powder, red pepper, cumin, corn and olives to beef mixture; simmer 15 minutes, stirring frequently. Set aside for use in Step 6.
Garlic, dehydrated	1 oz.....	3 2/3 tbsp..	5. Spread 2 1/3 cups cornmeal paste over bottom and sides of each greased pan to form a thin crust.
Salt.....	1 oz.....	1 2/3 tbsp..	6. Pour 2 qt meat mixture over crust in each pan.
Chili powder.....	4 1/4 oz....	1 cup.....	7. Spread 4 2/3 cups cornmeal paste evenly over meat mixture in each pan.
Pepper, red, ground	1 tbsp....	8. Bake 50 to 60 minutes; remove from oven.
Cumin, ground....	1 1/2 oz....	6 tbsp....	
Corn, canned, whole kernel, drained	6 lb 10 oz	3 qt (1-No. 10 cn)	
Olives, ripe, sliced, drained	7 lb 5 oz..	3 qt (8-No. 300 cn)	
Cheese, Cheddar or American, shredded	3 lb.....	3 qt.....	9. Sprinkle 1 1/2 cups cheese evenly over each pan. 10. Let stand 10 to 15 minutes to allow filling to firm and cheese to melt. 11. Cut 3 by 4.

(CONTINUED)

TAMALE PIE

- NOTE:
1. In Step 3, 2 lb 4 oz dry onions A.P. will yield 2 lb chopped onions and 1 lb 4 oz fresh sweet peppers A.P. will yield 1 lb finely chopped peppers.
 2. In Step 3, 41/3 oz (11/3 cups) dehydrated onions and 22/3 oz (2 cups) dehydrated sweet peppers or 1 lb frozen, diced green peppers may be used. See Recipe No. A-11.
 3. In Step 3, 16 lb ground veal may be used for beef.
 4. In Step 4, 10 tbsp (30 cloves) minced dry garlic may be used. Sauté with beef, onions and peppers in Step 3.
 5. In Step 4, 7 lb (7-No. 2 vacuum cn) canned whole kernel corn may be used.
 6. In Step 4, 7 lb 5 oz (8-No. 300 cn) canned, ripe, whole, pitted olives, drained and chopped, may be used.
 7. In Step 8, if convection oven is used, bake at 325°F. 50 to 60 minutes on low fan, open vent.

VARIATIONS

1. **HOT TAMALES WITH CHILI GRAVY:** Omit all ingredients. Use 28 lb 11 oz (200 tamales-41/2-No. 10 cn) canned beef tamales, 31 lb 4 oz (100-5 oz) or 37 lb 8 oz (200-3 oz) frozen beef tamales. Heat according to directions on container. Serve with 1 recipe Chili Gravy (Recipe No. O-16-3). **EACH PORTION:** 1-2 Tamales plus 1/4 Cup Gravy (2 Ounces). Note: Tamales may be garnished with 3 lb (3 qt) shredded Cheddar or American cheese and 7 lb 5 oz (8-No. 300 cn) canned ripe, sliced, drained olives.

2. **TAMALE PIZZA:** Omit Steps 1 and 2. Use 4 lb 8 oz (1-No. 10 cn) canned Corn Bread Mix. Prepare according to directions on container. Spread $1\frac{3}{4}$ cups corn bread batter in a thin layer in each greased pan. Follow Step 3. In Step 4, reduce red pepper to $1\frac{1}{2}$ tsp and cumin to $\frac{3}{4}$ oz (3 tbsp); omit corn. Omit Steps 5 through 8. Cover batter with $1\frac{1}{2}$ qt meat filling. Follow Step 9. Bake at 425°F . 15 minutes or in 375°F . convection oven 15 minutes on low fan, open vent. Follow Steps 10 and 11. **EACH PORTION:** 1 Square ($5\frac{1}{2}$ Ounces). Note: 13-9 inch pie pans may be used. In each pan, use 1 cup corn bread batter, $3\frac{2}{3}$ cups meat filling and $\frac{7}{8}$ cup shredded cheese. Cut into 8 wedges. **EACH PORTION:** 1 Wedge (5 Ounces).

CHILI AND MACARONI

(Canned Chili Con Carne)

YIELD: 100 Portions (2 Pans)**EACH PORTION: 1½ Cups (12½Ounces)****PAN SIZE: 12 by 20 by 4-inch Steam Table Pan****TEMPERATURE: 400°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Macaroni	8 lb	2 gal	1. Add macaroni slowly to salted water; bring to a boil, stirring occasionally. Boil 10 to 15 minutes. 2. Drain; set aside for use in Step 5.
Salt	1 ² / ₃ oz ..	2 ² / ₃ tbsp	
Water, boiling	5 ¹ / ₄ gal	
Onions, dry, chopped	8 lb	1½ gal	3. Saute onions in shortening, salad oil or olive oil 10 minutes or until tender.
Shortening, melted, salad oil or olive oil	8 oz	1 cup	
Chili con carne, canned, without beans	33 lb 12 oz	3 ³ / ₄ gal (5-6 ³ / ₄ lb cn)	4. Heat chili to boiling. Reduce heat; skim off excess fat.

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Tomatoes, canned	12 lb 12 oz	1 1/2 gal (2-No. 10 cn)	5. Add macaroni, sauteed onions, tomatoes, water, salt, pepper, chili powder and cumin; mix thoroughly. 6. Pour 2 1/4 gal chili mixture into each pan.
Water.....	2 qt.....	
Salt.....	2 oz.....	3 tbsp....	
Pepper, black.....	3/4 oz....	3 tbsp....	
Chili powder (optional)	1 oz.....	1/4 cup...	
Cumin, ground (optional)	1. tbsp....	
Cheese, Cheddar, or American, shredded	5 lb	1 gal	7. Sprinkle 1 qt cheese over mixture in each pan. 8. Bake 45 minutes or until cheese is lightly browned and mixture is thoroughly heated.

NOTE: 1. In Step 3, 8 lb 14 oz dry onions A.P. will yield 8 lb chopped onions.

2. In Step 3, 1 lb (5 1/3 cups) dehydrated onions may be used. See Recipe No. A-11.

3. In Step 8, if convection oven is used, bake at 350°F. 20 to 30 minutes or until cheese is lightly browned and mixture is thoroughly heated on high fan, closed vent.

4. Other sizes and types of pans may be used. See Recipe No. A-25.

CHILI CON CARNE WITH BEANS**(Canned Chili Con Carne)****YIELD: 100 Portions (6¼ Gallons)****EACH PORTION: 1 Cup (8 ½ Ounces)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, chopped. Peppers, sweet, fresh, chopped	4 lb. 4 lb.	3 qt. ... 3 qt.	1. Cook onions and peppers until onions are transparent in steam jacketed kettle or stock pot.
Chili con carne, canned, without beans Beans, kidney, canned Chili powder	27 lb. 27 lb. 1/2 oz ...	3 gal 3 gal 2 tbsp	2. Remove excess solid fat from surface of chili con carne cans Add chili con carne, beans and chili powder to onions and peppers. 3. Cover; bring to a boil; reduce heat; uncover; simmer 10 to 15 minutes or until thoroughly heated stirring frequently.

- NOTE:
1. In Step 1, 4 lb 7 oz dry onions A. P. will yield 4 lb chopped onions and 4 lb 14 oz fresh sweet peppers A. P. will yield 4 lb chopped peppers.
 2. In Step 1, 8 oz ($2\frac{2}{3}$ cups) dehydrated onions and 10 oz (1 $\frac{1}{2}$ qt) dehydrated green peppers (See Recipe No. A-11) or 4 lb (3 qt) frozen diced green peppers may be used. Thaw peppers.
 3. In Step 2, 27 lb (29-No. 300 cn) canned kidney beans or canned pinto beans may be used.
 4. One Size 3 ladle may be used. See Recipe No. A-4.

VARIATION

1. CHILI CON CARNE WITH BEANS (DEHYDRATED): Omit Steps 1 through 3. Use 16 lb 4 oz (6 $\frac{1}{2}$ -No. 10 cn) canned, dehydrated Chili Con Carne with Beans. Bring 39 lb (4 $\frac{7}{8}$ gal) water to a boil. Turn off heat. Immediately add chili con carne. Stir to distribute water. Cover; let stand 10 minutes or until thoroughly rehydrated. Stir before serving. EACH PORTION: 1 Cup (8 $\frac{1}{2}$ Ounces).

HAMBURGER PARMESAN**YIELD: 100 Portions (5 Pans)****EACH PORTION: 1 Pattie (5 Ounces)****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 350°F. Deep Fat
375°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pizza Sauce.....	1 gal...	1. Prepare 1 recipe Pizza Sauce, Recipe No. O-12. Set aside for use in Step 8.
Beef patties with soy protein or beef patties, tempered	18 lb 12 oz	100-3 oz patties	2. Dredge patties in flour; shake off excess. Set aside for use in Step 4.
Flour, wheat, general purpose, sifted	1 lb 4 oz..	1 1/4 qt..	
Milk, nonfat, dry...	3 1/4 oz...	3/4 cup..	3. Reconstitute milk; add eggs. Stir to blend well.
Water, warm.....	3 3/4 cups	
Eggs, whole, beaten	10 oz....	1 1/8 cups (6 eggs)	4. Dip patties in milk and egg mixture. Drain well.
Bread crumbs, dry, ground	2 lb 8 oz	2 1/2 qt..	5. Combine crumbs and cheese. Dredge patties in crumb-cheese mixture; shake off excess.
Cheese, Parmesan, grated	3 oz.....	3/4 cup..	6. Fry 2 1/2 minutes or until evenly browned. Drain well in basket or on absorbent paper.

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cheese, Mozzarella, sliced	6 lb 4 oz	100 (1 oz) slices	<p>7. Place 20 patties on each pan. Top each pattie with 1 slice cheese.</p> <p>8. Pour about 2 tbsp (1-Size O ladle) sauce over each pattie in each pan.</p> <p>9. Bake 7 minutes or until cheese is melted and patties are cooked.</p>

- NOTE:
1. In Step 1, omit all ingredients. Use 6 lb 9 oz (1-No. 10 cn) canned Pizza Sauce. Heat to a simmer.
 2. In Step 1, omit all ingredients. Combine 1 lb 10 oz (12/3-No. 21/2 cn) tomato sauce basic mix, 3 tbsp crushed oregano, 3 tbsp crushed, sweet basil, 11/3 tbsp ground thyme, 1 tbsp garlic powder, 1 tbsp black pepper with 61/2 cups cold water; stir until smooth. Add tomato mixture to 21/2 qt boiling water, stirring constantly. Cook at medium heat until sauce comes to a boil; reduce heat; simmer 1 minute or until thickened. Stir as necessary.
 3. In Step 7, if cheese is too long or wide, fold in half to evenly fit patties.
 4. In Step 8, if convection oven is used, bake at 325°F. 4 to 5 minutes or until cheese is melted and patties are cooked, on high fan, closed vent.

TEXAS HASH (GROUND BEEF)

Yield 100 Portions **Pan Size** STEAM JACKETED KETTLE (1) Pans 375° F.
Each Portion 1 CUP (7 1/2 OUNCES) 12 BY 20 BY 4-INCH STEAM TABLE (2) Pans

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
317 cal	21 g	22 g	16 g	45 %	64 mg	338 mg	2 g	44 mg

Ingredients

	Weight	Measure	Issue
BEEF, GROUND 90% LEAN THAWED	24 lb		
TOMATOES, CANNED, DICED CRUSHED	19 1/8 lb	2 1/4 gal	
ONIONS, DRY PEELED, CHOPPED	5 lb	3 3/4 qt	5 5/8 lb
PEPPERS, SWEET, FRESH, GREEN STEMMED, SEEDED, CORED, CHOPPED	4 lb	3 qt	4 7/8 lb
RICE, LONG GRAIN	3 7/8 lb	2 1/4 qt	
WATER	1 lb	2 cup	
CHILI POWDER	4 oz	3/4 cup	
SALT	1 1/4 oz	2 tbsp	
PEPPER, BLACK	1/2 oz	2 tbsp	

Methods

- 1 Cook beef until it loses its pink color, CCP: Temperature must reach 155° F. or higher; stir to break apart. Drain or skim off excess fat.
- 2 CCP: Wash vegetables thoroughly in a clean, sanitized sink. Add tomatoes, onions, peppers, rice, water, chili powder, salt and pepper to beef. Mix thoroughly. Heat to a simmer.
- 3 Place 25 lbs (about 5 3/4 qts) mixture into each pan.
- 4 Cover pans; bake 1 hour or until rice is tender. CCP: Hold at 140° F. or higher for service.

Notes

- 1 In Step 2, 10 oz (3 cups) dehydrated onions; 10 1/2 oz (6 1/2 cups) dehydrated green peppers (see Recipe No. A-11) or 4 lb (3 qt) frozen, diced green peppers may be used. Thaw peppers.
- 2 In Step 4, if a convection oven is used, bake at 325° F. 1 hour or until rice is tender, on high fan, closed vent.

TEXAS HASH (GROUND TURKEY)

Yield 100 Portions Pan Size STEAM JACKETED KETTLE (1) Pans 375° F.
 Each Portion 1 CUP (7 1/2 OUNCES) 12 x 20 x 4 inch Steam Table Pan (2) Pans

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
231 cal	21 g	21 g	7 g	28 %	62 mg	376 mg	2 g	57 mg

Ingredients

	Weight	Measure	Issue
TURKEY, GROUND THAWED	24 lb		
TOMATOES, CANNED, DICED	19 1/8 lb	2 1/4 gal	
ONIONS, DRY PEELED, CHOPPED	5 lb	3 3/4 qt	5 5/8 lb
PEPPERS, SWEET, FRESH, GREEN STEMMED, SEEDED, CORED, CHOPPED	4 lb	3 qt	4 7/8 lb
RICE, LONG GRAIN	3 7/8 lb	2 1/4 qt	
WATER	1 lb	2 cup	
CHILI POWDER	4 oz	3/4 cup	
SALT	1 1/4 oz	2 tbsps	
PEPPER, BLACK	1/2 oz	2 tbsps	

Methods

- 1 Cook turkey until it loses its pink color. CCP: Temperature must reach 165° F. or higher; stirring to break apart. Drain or skim off excess fat.
- 2 CCP: Wash vegetables thoroughly in a clean, sanitized sink. Add tomatoes, onions, peppers, rice, water, chili powder, salt and pepper to turkey. Mix thoroughly. Heat to a simmer.
- 3 Place 25 lbs (about 5 3/4 qts) mixture into each pan.
- 4 Cover pans; bake 1 hour or until rice is tender. CCP: Hold at 140° F. or higher for service.

Notes

- 1 In Step 2, 10 oz (3 cups) dehydrated onions; 10 1/2 oz (6 1/2 cups) dehydrated green peppers (see Recipe No. A-11) or 4 lb (3 qt) frozen, diced green peppers may be used. Thaw peppers.
- 2 In Step 4, if a convection oven is used, bake at 325° F. 1 hour or until rice is tender, on high fan, closed vent.

YAKISOBA (BEEF AND SPAGHETTI)**Yield** 100 Portions**Pan Size** STEAM JACKETED KETTLE

(1) Pans 350° F.

Each Portion 1 CUP (8 OZ)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
301 cal	28 g	29 g	8 g	24 %	66 mg	732 mg	2 g	20 mg

Ingredients**Weight****Measure****Issue**

BEEF, OVEN ROAST, BONELESS PARTIALLY THAWED

25 lb

WATER, BOILING

48 lb

6 gal

SALT

1 3/4 oz

2 2/3 tbsp

SPAGHETTI 2 INCH PIECES

8 lb

4 gal

NONSTICK COOKING SPRAY

1 oz

ONIONS, DRY PEELED, CHOPPED

4 lb

3 qt

4 3/8 lb

PEPPERS, SWEET, FRESH, GREEN STEMMED, SEEDED,
CORED, DICED 1/2 INCH

4 lb

3 1/4 qt

4 7/8 lb

WATER

4 lb

2 qt

SOY SAUCE

1 5/8 lb

2 1/2 cup

SALT

3 1/4 oz

5 tbsp

GARLIC POWDER

1 oz

3 1/3 tbsp

GINGER, GROUND

1 oz

5 tbsp

Ingredients

PEPPER, BLACK

ONIONS, GREEN WITH TOPS, SLICED 1/4 INCH

Weight

3/8 oz

12 oz

Measure

1 2/3 tbsps

7/8 qt

Issue

14 3/8 oz

Methods

- 1 Trim excess fat from roasts. Slice beef into 1/4 inch slices. Cut slices into strips 2 1/4 inch wide by 2 inches. CCP: cover; refrigerate product at 41° F. for use in Step 3.
- 2 Add salt to boiling water. Slowly add spaghetti while stirring constantly until water boils again. Cook until just tender, 14 to 16 minutes, stirring occasionally. Do not overcook. Drain thoroughly. CCP: Hold at 140° F. or higher for use in Step 6.
- 3 Spray steam jacketed kettle or tilt fry pan with non-stick cooking spray. Cook beef 3 to 4 minutes or until beef begins to lose red color, stirring constantly. CCP: Temperature must reach 155° F. or higher.
- 4 Add onions and peppers; cook 4 minutes or until beef is done (CCP: 140° F. or higher) and vegetables are tender-crisp, stirring constantly.
- 5 Combine water, soy sauce, salt, garlic powder, ginger and pepper. Add to meat mixture. Stir to distribute seasonings.

Methods

- 6 Add spaghetti and green onions; stir until thoroughly mixed. CCP: Hold at 140° F. or higher for service.

Notes

- 1 In Step 1, 18 lb 12 oz ready-to-use beef cut for fajitas may be used. Cut into 2 inch pieces.
- 2 In Step 4, 4 lb frozen chopped onions may be used; 4 lb frozen diced peppers may be used.
- 3 In Step 5, 15 tbsp (5 oz) dry minced garlic may be used. Cook with beef in Step 1.

HAMBURGER YAKISOBA (BEEF PATTIE MIX OR BEEF GROUND, BULK)**Yield** 100 Portions**Pan Size**

() Pans ° F.

Each Portion 1 CUP (7 1/2 OZ)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
299 cal	24 g	23 g	12 g	37 %	60 mg	723 mg	1 g	19 mg

Ingredients**Weight****Measure****Issue**

SPAGHETTI 2 INCH PIECES

6 lb

3 gal

WATER, BOILING

32 lb

4 gal

SALT

1 1/4 oz

2 tbsps

BEEF, GROUND 90% LEAN THAWED

30 lb

PEPPERS, SWEET, FRESH, GREEN STEMMED, SEEDED,
CORED, DICED, 1/2 INCH

4 lb

1 gal

4 7/8 lb

ONIONS, DRY PEELED, CHOPPED

4 lb

3 qt

4 3/8 lb

SOY SAUCE

1 1/4 lb

2 cup

SALT

2 1/2 oz

1/4 cup

GARLIC POWDER

3/4 oz

2 2/3 tbsps

GINGER, GROUND

3/4 oz

1/4 cup

PEPPER, BLACK

1/3 oz

1 1/3 tbsps

WATER

4 lb

2 qt

Ingredients

ONIONS, GREEN WITH TOPS SLICED 1/4 INCH

Weight

12 oz

Measure

7/8 qt

Issue

14 3/8 oz

Methods

- 1 Cook spaghetti in salted water until tender, 14-18 minutes. CCP: Drain and hold at 140° F. or higher for use in Step 4.
- 2 Cook beef in steam-jacketed kettle or stock pot until beef loses its pink color (CCP: 155° F. or higher), stirring to break apart Drain.
- 3 Combine beef with onions, peppers, soy sauce, salt, garlic powder, ginger and pepper. Cook until onions are tender, about 10 minutes.
- 4 Add water, green onions and spaghetti. Mix thoroughly. Heat to serving temperature. CCP: 140° F. or higher.
- 5 CCP: Hold for service at 140° F. or higher.

Notes

- 1 In Step 3, 2/3 cup (3 3/4 oz) dry minced garlic may be used.

TURKEY YAKISOBA (GROUND TURKEY)

Yield 100 Portions Pan Size () Pans ° F.
 Each Portion 1 CUP (7 1/2 OZ)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
228 cal	20 g	19 g	8 g	31 %	56 mg	598 mg	1 g	27 mg

Ingredients**Weight****Measure****Issue**

SPAGHETTI 2 INCH PIECES

6 lb

3 gal

WATER, BOILING

32 lb

4 gal

SALT

1 1/4 oz

2 tbsp

TURKEY, GROUND THAWED

32 lb

ONIONS, DRY PEELED, CHOPPED

4 lb

3 qt

4 3/8 lb

PEPPERS, SWEET, FRESH, GREEN STEMMED, SEEDED,
CORED, DICED 1/2 INCH

4 lb

1 gal

4 7/8 lb

SOY SAUCE

1 1/4 lb

2 cup

SALT

2 1/2 oz

1/4 cup

GARLIC POWDER

3/4 oz

2 2/3 tbsp

GINGER, GROUND

3/4 oz

1/4 cup

PEPPER, BLACK

1/3 oz

1 1/3 tbsp

WATER

4 lb

2 qt

Ingredients

ONIONS, GREEN WITH TOPS, SLICED 1/4 INCH

Weight

12 oz

Measure

7/8 qt

Issue

14 3/8 oz

Methods

- 1 Cook spaghetti in salted water until tender, 14-18 minutes. Drain for use in Step 4. CCP: Hold at 140° F. or higher.
- 2 Cook turkey in steam-jacketed kettle or stock pot until turkey loses its pink color. CCP: Cook turkey to internal temperature of 165° F. or higher, stirring to break apart. Drain.
- 3 Combine turkey with onions, peppers, soy sauce, salt, garlic powder, ginger and pepper. Cook until onions are tender, about 10 minutes.
- 4 Add water, green onions and spaghetti. Mix thoroughly. CCP: Hold for service at 140° F. or higher.

Notes

- 1 In Step 3, 2/3 cup (3 3/4 oz) dry minced garlic may be used.

ENCHILADAS (GROUND BEEF)**Yield** 100 Portions**Pan Size** 18 x 26 inch Sheet Pan

(4) Pans 350° F.

Each Portion 2 ENCHILADAS (7 OUNCES)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
418 cal	27 g	24 g	24 g	52 %	69 mg	793 mg	4 g	222 mg

Ingredients

	Weight	Measure	Issue
CHILI GRAVY, PREPARED	21 1/4 lb	10 1/8 qt	
BEEF, GROUND 90% LEAN THAWED	18 lb		
ONIONS, DRY PEELED, CHOPPED	2 lb	1 1/2 qt	2 1/4 lb
CHILI POWDER	4 1/4 oz	1 cup	
SALT	1 7/8 oz	3 tbsp	
RED PEPPER, GROUND	1/2 oz	2 2/3 tbsp	
GARLIC POWDER	1/4 oz	1 tbsp	
TORTILLAS, CORN, 6 INCH THAWED	8 1/3 lb		
CHEESE, CHEDDAR LOWFAT, SHREDDED	4 lb	1 gal	
ONIONS, DRY PEELED, FINELY CHOPPED	2 lb	5 1/3 cup	2 1/4 lb

Methods

- 1 Prepare 1 1/2 recipes Chili Gravy, Recipe No. O-16-3. CCP: Cover, hold at 140° F. or higher for use in Steps 3, 4, and 7.
- 2 Cook beef until it loses its pink color (CCP: 155° F. or higher), stirring to break apart. Drain or skim off excess fat.
- 3 Add 4 lb 3 oz (2 qt) gravy, onions, chili powder, salt, red pepper and garlic powder to beef. Blend well; CCP: Hold at 140° F. or higher for use in Step 6.
- 4 Spread 1 lb 1 oz (2 cups) gravy in each pan.
- 5 Wrap tortillas in foil; place in 150° F. oven or in a warmer 15 minutes or until warm and pliable. Note: Fill immediately and roll.
- 6 Place 1 1/2 oz (3 tbsp-1 # 30 scoop) meat filling in center of each tortilla. Roll tightly around filling; place seam-side down in pan (50 per pan).
- 7 Pour 2 lb 10 oz (1 1/4 qt) gravy evenly over enchiladas in each pan.
- 8 Bake 25 minutes or until thoroughly heated (CCP: 140° F. or higher). Remove from oven.
- 9 Sprinkle 1 lb (1 qt) cheese and 3 oz (1 1/3 cups) onions over enchiladas in each pan.
- 10 Bake in oven 5 to 7 minutes to melt cheese. CCP: Hold for service at 140° F. or higher.

Notes

- 1 In Step 2, 4 oz (1 1/4 cups) dehydrated onions may be used. See Recipe No. A-11.
- 2 In Step 8, if a convection oven is used, bake at 325° F. 18 to 20 minutes or until thoroughly heated (CCP: 155° F. or higher) on high fan, closed vent. In Step 10, bake 3 minutes to melt cheese.

ENCHILADAS (FROZEN ENCHILADAS)**Yield** 100 Portions**Pan Size**

() Pans ° F.

Each Portion 2 ENCHILADAS

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
479 cal	41 g	18 g	28 g	51 %	65 mg	1202 mg	0 g	528 mg

Ingredients

ENCHILADAS, FROZEN

Weight

50 lb

Measure**Issue**

200 ea

CHEESE, CHEDDAR LOWFAT, SHREDDED

4 lb

1 gal

ONIONS, DRY PEELED, CHOPPED

2 lb

1 1/2 qt

2 1/4 lb

Methods

- 1 Follow manufacturer's directions on container for heating.
- 2 Sprinkle 1 lb (1 qt) cheese and 8 oz (1 1/3 cups) onions over enchiladas in each pan. Bake 5 to 7 minutes to melt cheese. CCP: Hold at 140° F. or higher for service.

Notes

- 1 In Step 2, if convection oven is used, bake at 300° F. 3 minutes to melt cheese on high fan, closed vent.

ENCHILADAS (GROUND TURKEY)

Yield 100 Portions **Pan Size** GRIDDLE **325° F.**
Each Portion 2 ENCHILADAS (7 OUNCES) **18 BY 26-INCH SHEET PAN** **(4) Pans 350° F.**

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
334 cal	27 g	28 g	13 g	35 %	72 mg	791 mg	4 g	224 mg

Ingredients

	Weight	Measure	Issue
CHILI GRAVY, PREPARED	21 1/4 lb	10 1/8 qt	
TURKEY, GROUND THAWED	18 lb		
ONIONS, DRY PEELED, CHOPPED	2 lb	1 1/2 qt	2 1/4 lb
CHILI POWDER	4 1/4 oz	1 cup	
SALT	1 7/8 oz	3 tbsp	
RED PEPPER, GROUND	1/2 oz	2 2/3 tbsp	
GARLIC POWDER	1/4 oz	1 tbsp	
TORTILLAS, CORN, 6 INCH THAWED	8 1/3 lb		200 ea
CHEESE, CHEDDAR LOW FAT, SHREDDED	4 lb	1 gal	
ONIONS, DRY PEELED, FINELY CHOPPED	2 lb	5 1/3 cup	2 1/4 lb

Methods

- 1 Prepare 1 1/2 recipes chili gravy, Recipe No. O-16-3 using chicken soup and gravy base. CCP: Hold at 140° F. or higher for use in Steps 3, 4, and 7.
- 2 Cook turkey until turkey loses its pink color (CCP: 165° F. or higher) stirring to break apart. Drain or skim off excess fat.
- 3 Add 4 lb 3 oz (2 qt) gravy, onions, chili powder, salt, red pepper and garlic powder to turkey. Blend well; CCP: Hold at 140° F. or higher for use in Step 6.
- 4 Spread 1 lb 1 oz (2 cups) gravy in each pan.
- 5 Wrap tortillas in foil; place in 150° F. oven or in a warmer 15 minutes or until warm and pliable. Note: Fill immediately and roll.
- 6 Place 1 1/2 oz (3 tbsp-1 # 30 scoop) meat filling in center of each tortilla. Roll tightly around filling; place seam-side down in pan (5C per pan).
- 7 Pour 2 lb 10 oz (1 1/4 qt) gravy evenly over enchiladas in each pan.
- 8 Bake 25 minutes or until thoroughly heated (CCP: 140° F. or higher). Remove from oven.
- 9 Sprinkle 1 lb (1 qt) cheese and 8 oz (1 1/3 cups) onions over enchiladas in each pan.
- 10 Heat in oven 5 to 7 minutes to melt cheese. CCP: Hold for service at 140° F. or higher.

Notes

- 1 In Step 2, 4 oz (1 1/4 cups) dehydrated onions may be used. See Recipe No. A-11.
- 2 In Step 5, 11 1/2-11 oz cn canned tortillas may be used.
- 3 In Step 8, if a convection oven is used, bake at 325° F. 18 to 20 minutes or until thoroughly heated (CCP: 165° F. or higher) on high fan, closed vent. In Step 10, heat 3 minutes to melt cheese.

CREOLE MACARONI**YIELD: 100 Portions (3 Pans)****EACH PORTION: 1 Cup (8 Ounces)****PAN SIZE: 12 by 20 by 4-inch Steam Table Pan****TEMPERATURE: 350°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Tomato paste, canned	7 lb 12 oz	3 $\frac{1}{2}$ qt (4-No. 2 $\frac{1}{2}$ cn)	1. Combine tomato paste, tomatoes, water, onions, sweet peppers, salt, pepper, sugar, basil, garlic powder, red pepper and thyme in steam-jacketed kettle or stock pot. Mix well; bring to a boil; reduce heat; cover; simmer 10 to 15 minutes or until thickened, stirring occasionally. Set aside for use in Step 4.
Tomatoes, canned, diced	6 lb 6 oz	3 qt (1-No. 10 cn)	
Water, hot.....	12 lb...	1 $\frac{1}{2}$ gal...	
Onions, dry, chopped	1 lb 5 oz	1 qt.....	
Peppers, sweet, fresh, chopped	1 lb 8 oz	4 $\frac{1}{2}$ cups	
Salt.....	3 $\frac{1}{3}$ oz..	$\frac{1}{3}$ cup...	
Pepper, black.....	$\frac{1}{2}$ oz...	2 tbsp...	
Sugar, granulated..	5 $\frac{1}{4}$ oz....	$\frac{3}{4}$ cup...	
Basil, sweet, crushed	$\frac{1}{3}$ oz...	3 tbsp...	
Garlic powder.....	$\frac{1}{3}$ oz...	1 tbsp...	
Pepper, red, ground	$\frac{1}{5}$ oz...	1 tbsp...	
Thyme, ground.....	$\frac{1}{6}$ oz...	1 tbsp...	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef pattie mix, bulk or beef, ground, thawed	11 lb...	2. Brown beef in its own fat until beef loses its pink color, stirring to break apart. Drain or skim off excess fat. Set aside for use in Step 4.
Macaroni, elbow... Salt..... Salad oil..... Water, boiling....	6 lb.... 1 oz.... 1 oz.... 32 lb...	5 $\frac{1}{2}$ qt.. 1 $\frac{2}{3}$ tbsp 2 tbsp 4 gal	3. Add macaroni to salted water; bring to a boil. Cook 10 minutes, stirring occasionally; drain well. DO NOT OVERCOOK. 4. Combine beef, tomato sauce mixture, and macaroni. Mix well. 5. Pour about 17 lb (8 $\frac{1}{4}$ qt) macaroni mixture in each pan.
Cheese, shredded, American or Cheddar	1 lb...	1 qt.....	6. Sprinkle 5 $\frac{1}{3}$ oz (1 $\frac{1}{3}$ cups) cheese over macaroni mixture in each pan. 7. Bake 30 minutes or until bubbling and cheese is melted.

(CONTINUED)

CREOLE MACARONI

1. In Step 1, 1 lb 7 oz dry onions A.P. will yield 1 lb 5 oz chopped onions; 1 lb 13 oz fresh sweet peppers A. P. will yield 1 lb 8 oz chopped peppers.
2. In Step 1, $2\frac{2}{3}$ oz ($\frac{3}{4}$ cup) dehydrated onions and $3\frac{3}{4}$ oz ($2\frac{1}{2}$ cups) dehydrated green peppers (See Recipe No. A-11) or 1 lb 8 oz ($4\frac{1}{2}$ cups) frozen, diced, green peppers may be used. Thaw peppers.
3. In Step 1, 9 lb (4-36 oz cn) canned tomato juice concentrate may be used.
4. In Step 3, other types of macaroni may be used.
5. In Step 7, if convection oven is used bake at 325°F. 20 minutes on high fan, closed vent.
6. Other sizes and types of pans may be used. See Recipe No. A-25.

VARIATION

1. CREOLE MACARONI (GROUND TURKEY): Follow Step 1. In Step 2, use 12 lb ground turkey, thawed. Follow Steps 4 through 7.

HUNGARIAN GOULASH**YIELD: 100 Portions (2 Pans)****EACH PORTION: See Note 8****PAN SIZE: 18 by 24-inch Roasting Pan****TEMPERATURE: 350°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, diced, thawed Shortening, melted, salad oil or olive oil	30 lb. 8 oz. 1 cup.	1. Brown beef well in hot shortening, salad oil or olive oil.
Onions, finely chopped Garlic, dehydrated. . .	6 lb.	1½ gal 1½ tsp	2. Add onions and garlic; sauté until tender.
Paprika, ground. Thyme, ground. Pepper, black. Soup and Gravy base, beef	2 oz. ½ oz. . . . 4 oz. . . .	½ cup. . . 1 tbsp. . . 2 tbsp. . . 10 tbsp	3. Add paprika, thyme, pepper and Soup and Gravy base. Continue to cook 5 minutes stirring fre- quently. Place an equal quantity of mixture in each pan.
Water, hot.	2 gal.	4. Slowly add 1 gal hot water to each pan, stirring constantly. Bake 1½ to 2 hours or until beef is tender.

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Flour, wheat, general purpose, sifted	1 lb.	1 qt.	5. Mix flour and cold water, forming a paste. Pour an equal quantity paste slowly over beef mixture in each pan, stirring constantly until all flour is absorbed. Simmer 5 to 10 minutes or until thickened.
Water, cold.	2 qt.	
Water.	8 to 12 gal	6. Add salt and salad oil to boiling water. Slowly add noodles, while stirring constantly until water boils again. Cook about 15 minutes or until tender, stirring occasionally. DO NOT OVERCOOK. Drain thoroughly.
Salt.	2 1/4 oz. ...	1/4 cup.	
Salad oil, or melted shortening	2 oz.	1/4 cup.	
Noodles, egg.	12 lb.	

- NOTE:
1. In Step 1, 30 lb beef, pot roast, diced in 1 to 1 1/2 inch pieces maybe used. Trim beef to remove excess fat and gristle.
 2. In Step 1, veal or pork, diced, can be used for 1/2 beef.
 3. In Step 2, 6 lb 11 oz dry onions A. P. will yield 6 lb finely chopped onions.
 4. In Step 2, 12 oz (1 qt) dehydrated chopped onions may be used. See Recipe No. A-11.
 5. In Step 2, 2 tbsp (6 cloves) dry minced garlic may be used. Fry with onions.
 6. Other sizes and types of pans may be used. See Recipe No. A-25.
 7. Goulash may be served over Steamed Rice (Recipe No. E-5).
 8. EACH PORTION: 3/4 cup (6 1/2 Ounces) Goulash and 1 cup (4 1/2 Ounces) noodles.

SAUERBRATEN

YIELD: 100 Portions

EACH PORTION: 2 to 3 Slices (3 $\frac{1}{2}$ Ounces) plus
1 $\frac{1}{2}$ Cup Gravy (4 Ounces)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, pot roast, thawed	40 lb.	1. Place roasts in a steam-jacketed kettle or stock pot.
Water.	7 $\frac{1}{2}$ qt.	2. Combine water, vinegar, sugar, salt, mustard flour, cloves, pepper, garlic, bay leaves, onions, carrots and celery.
Vinegar.	4 $\frac{1}{2}$ qt.	
Sugar, brown, packed	1 lb 14 oz	1 qt.	3. Pour mixture over beef; bring to a boil; cover. Simmer 3 $\frac{1}{2}$ to 4 hours or until tender; turn roasts every hour.
Salt.	3 oz.	4 $\frac{2}{3}$ tbsp	
Mustard flour.	2 oz.	10 tbsp.	4. Remove beef and bay leaves. Reserve 3 $\frac{1}{4}$ gal marinade. Let beef stand 20 minutes; slice 1 $\frac{1}{8}$ inch thick. Arrange 50 portions in each steam table pan (2-12 by 20 by 2 $\frac{1}{2}$ inches).
Cloves, ground. ...	1 oz.	1 $\frac{1}{4}$ cup.	
Pepper, black.	1 $\frac{1}{3}$ tbsp	
Garlic, dehydrated	1 tbsp.	
Bay leaves, whole.	12 leaves	
Onions, dry, sliced thin, 1 $\frac{1}{8}$ inch	4 lb.	1 gal.	
Carrots, fresh, sliced, 1 $\frac{1}{8}$ inch	3 lb 2 oz	2 $\frac{3}{4}$ qt.	
Celery, fresh, sliced, thinly 1 $\frac{1}{8}$ inch	2 lb 6 oz	2 $\frac{1}{4}$ qt.	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Marinade, reserved	3 ¹ / ₄ gal..	5. Bring marinade to a boil; add
Cookies, ginger	2 lb.....	2 ¹ / ₂ qt...	cookie crumbs; simmer until
snaps, crushed				crumbs are dissolved, stirring
				constantly.
				6. Pour 6 ¹ / ₂ qt gravy over beef in
				each pan.

- NOTE:
1. For a more intense flavor, in Step 1, place the beef in a stainless steel container. In Step 2, dissolve sugar in boiling water before adding other ingredients; cover meat with marinade. refrigerate 24 hours before cooking.
 2. In Step 2: 4 lb 7 oz dry onions A.P. will yield 4 lb onions, sliced thin.
3 lb 13 oz fresh carrots A.P. will yield 3 lb 2 oz carrots, sliced thin.
3 lb 5 oz fresh celery A.P. will yield 2 lb 6 oz celery, sliced thin.
 3. In Step 2, 8 oz (3 cups) dehydrated onions may be used. See Recipe No. A-11.
 4. In Step 5, a mixture of 1 lb 8 oz (1¹/₂ qt) flour and 1 qt water may be used for thickening instead of cookie crumbs.
 5. Other sizes and types of pans may be used. See Recipe No. A-25.
 6. One Size 2 ladle may be used. See Recipe No. A-4.

GLAZED HAM LOAF

YIELD: 100 Portions (2 Pans)				EACH PORTION: 1 Slice (5 Ounces)
PAN SIZE: 18 by 24-inch Roasting Pan				TEMPERATURE: 350°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry.... Water.....	5 ³ / ₄ oz..	1 ¹ / ₄ cups 6 ² / ₃ cups	1. Reconstitute milk in mixer bowl.
Bread, dry, broken..	2 lb.....	1 ¹ / ₄ gal	2. Add bread; mix to moisten; let stand 5 minutes; mix until smooth.
Onions, dry, chopped Eggs, whole, beaten	1 lb 4 oz 1 lb 12 oz	3 ³ / ₄ cups 3 ¹ / ₄ cups (18 eggs)	3. Add onions, eggs, ham, pork and pepper. Mix at medium speed until well blended.
Ham, cooked, ground Pork, butt, ground.. Pepper, black.....	18 lb.. 12 lb.. 1 tbsp...	4. Shape into 8-4 lb 14 oz loaves; place 4 loaves, crosswise, in each pan.
Sugar, brown, packed Mustard flour..... Vinegar.....	1 lb.... 2 oz....	2 ¹ / ₈ cups 1 ¹ / ₂ cup.. 1 ¹ / ₂ cups	5. Combine brown sugar, mustard flour and vinegar. Blend well. Spoon 6 tbsp mixture over each loaf. 6. Bake 1 ¹ / ₂ hours; baste each loaf with brown sugar mixture at least twice during cooking period. 7. Remove excess liquid. Cool slightly. Cut 13 slices per loaf.

- NOTE:
1. In Step 3, 1 lb 6 oz dry onions A.P. will yield 1 lb 4 oz chopped onions.
 2. In Step 3, 1 1/2 oz (2/3 cup plus 3 tbsp) dehydrated onions may be used.
See Recipe No. A-11.
 3. In Step 3, 22 lb 8 oz canned ham or boneless cooked ham will yield about 18 lb cooked ham.
 4. In Step 3, 45 lb (25-29 oz cn) canned ham chunks, drained may be used.
 5. In Step 3, 13 lb 4 oz pork butt A.P. will yield 12 lb pork butt, ground.
 6. In Step 3, 12 lb diced pork, ground may be used for pork butt.
 7. Other sizes and types of pans may be used. See Recipe No. A-25.

SCALLOPED HAM AND NOODLES

YIELD: 100 Portions (4 Pans)				EACH PORTION: 1 Cup (8 Ounces)
PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan				TEMPERATURE: 350°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Ham, canned, chunks	19 lb 15 oz	11-29 oz cn	1. Drain ham chunks; reserve 1½ qt liquid for use in Step 3. Cut ham into bite-sized pieces; set aside for use in Step 6.
Noodles, egg..... Water, boiling.....	6 lb.....	2¼ gal 4 gal....	2. Add noodles slowly to water. Bring to a boil; stirring occasionally. Boil 15 minutes. Drain; set aside for use in Step 6.
Milk, nonfat, dry... Water, warm..... Reserved stock....	1 lb 10 oz	5¾ cups 1½ gal 1½ qt...	3. Reconstitute milk; add reserved stock; heat to just below boiling. DO NOT BOIL.
Butter or margarine, melted Flour, wheat, general purpose, sifted	2 lb..... 1 lb.....	1 qt..... 1 qt.....	4. Blend butter or margarine and flour together until smooth. Add to hot milk, stirring constantly. Simmer 5 minutes or until thickened.

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Onions, dry, chopped	1 lb 8 oz	4 1/2 cups	5. Add onions and peppers to sauce.
Peppers, sweet, fresh,	1 lb.	3 cups...	6. Arrange layers of noodles, ham and sauce in each pan.
Butter or margarine, melted	4 oz.	1/2 cup..	7. Combine butter or margarine, bread crumbs, and paprika.
Bread crumbs, dry...	8 oz.	2 cups...	8. Sprinkle crumb mixture over each pan.
Paprika, ground.....	1 1/2 tsp..	9. Bake 30 minutes or until top is browned and mixture is thoroughly heated.

- NOTE:
1. In Step 5, 1 lb 11 oz dry onions A.P. will yield 1 lb 8 oz chopped onions; 1 lb 4 oz fresh sweet peppers A.P. will yield 1 lb chopped peppers.
 2. In Step 5, 3 oz (1 cup) dehydrated onions; 2 1/2 oz (17/8 cups) dehydrated green peppers (See Recipe No. A-11) or 1 lb (3 cups) frozen, diced, green peppers may be used.
 3. Other sizes and types of pans may be used. See Recipe No. A-25.
 4. One No. 8 scoop may be used. See Recipe No. A-4.

VARIATION

1. SCALLOPED HAM AND MACARONI: Follow Step 1. In Step 2, omit noodles; use 6 lb (1 1/2 gal) macaroni. Follow Steps 3 through 9.

BAKED HAM

YIELD: 100 Portions (1 Pan)				EACH PORTION: 2 Slices (3 Ounces)
PAN SIZE: 18 by 24-inch Roasting Pan				TEMPERATURE: 325°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Ham, cooked, boneless, thawed	25 lb.	1. Split casing; peel from hams; place hams in pan. 2. Insert meat thermometer into center of ham. DO NOT ADD WATER; DO NOT COVER. 3. Bake 2 hours or until meat thermometer registers 140°F. 4. Let stand 20 minutes before slicing.

- NOTE:**
1. In Step 1, racks may be used.
 2. In Step 3, if convection oven is used, bake uncovered at 300°F. about 2 hours or until meat thermometer registers 140°F. on high fan, closed vent.
 3. In Step 1, if microwave-convection oven is used, use 3 half sheet pans (13 by 18 inches) with racks. Bake, at 325°F. 20 minutes with 80% microwave power. Follow Step 2. In Step 3, bake 1 hour without microwave power or until meat thermometer reaches 140°F.
 4. Frozen hams will require about 1 hour longer cooking time.
 5. Other sizes and types of pans may be used. See Recipe No. A-25.

VARIATION

1. **GRILLED HAM STEAK:** In Step 1, slice partially thawed ham into 4 oz steaks. Omit Steps 2 through 4. Cut edge of each steak in several places to prevent curling. Grill on lightly greased 350°F. griddle about 1½ minutes on each side or until browned. Remove fat from griddle as it accumulates.

BARBECUED HAM STEAK

YIELD: 100 Portions (2 Pans) EACH PORTION: 1 Steak (3 Ounces) Plus 2 Tbsp Sauce

PAN SIZE: 18 by 24-inch Roasting Pan TEMPERATURE: 350°F. Griddle; 300°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Ham, cooked, boneless, partially thawed	25 lb...	1. Split casing; peel from hams. Cut hams into steaks weighing about 4 oz each.
Shortening, melted, salad oil or olive oil	Variable	2. Grill 1½ minutes on each side on a lightly greased griddle. Place steaks, overlapping, in pans. Set aside for use in Step 4.
Sugar, granulated	2 lb....	4½ cups	3. Combine sugar, chili powder, cloves, allspice, red pepper, mustard, tomato paste, vinegar, onions and celery. Bring to a boil; reduce heat; simmer 15 minutes.
Chili powder.....	1½ oz..	6 tbsp	4. Pour 2 qt sauce over steaks in each pan. Cover.
Cloves, ground.....	½ oz...	2 tbsp	5. Bake 15 minutes or until thoroughly heated. Serve sauce with steaks.
Allspice, ground.....	½ oz...	2 tbsp	
Pepper, red, ground....	1 tbsp	
Mustard, prepared	14 oz..	1½ cups	
Tomato paste, canned	1 lb 15 oz	3½ cups (1- 2½ cn)	
Vinegar.....	1½ qt	
Onions, dry, finely chopped	8 oz...	1½ cups	
Celery, fresh, finely chopped	8 oz...	1½ cups	

- NOTE:**
1. In Step 3, 2 lb 4 oz (1-36 oz cn) canned tomato juice concentrate may be used.
 2. In Step 3, 9 oz dry onions A.P. will yield 8 oz chopped onions; 11 oz fresh celery A.P. will yield 8 oz finely chopped celery.
 3. In Step 3, 1 oz ($\frac{1}{3}$ cup) dehydrated onions may be used. See Recipe No. A-11.
 4. In Step 3, Barbecue Sauce Mix may be used for all ingredients. Prepare 1 gal sauce according to directions on container.
 5. Other sizes and types of pans may be used. See Recipe No. A-25.

VARIATION

1. **BARBECUED HAM STEAK (CANNED HAM):** In Step 1, use 25 lb ham, canned. Cut into 4 oz steaks. Follow Steps 2 through 5.

BAKED CANNED HAM**YIELD: 100 Portions (1 Pan)****EACH PORTION: 2 Slices (3¹/₂ Ounces)****PAN SIZE: 18 by 24-inch Roasting Pan****TEMPERATURE: 325°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Ham, canned...	25 lb....	<ol style="list-style-type: none"> 1. Remove wrapping. Place hams in pan. 2. Score ham with knife ¹/₈ inch deep in a diamond shape pattern, allowing 1 inch between scores. Insert meat thermometer in center of ham. 3. Bake uncovered 1¹/₂ to 2 hours or until meat thermometer registers 120°F.
Sugar, brown, packed	1 lb....	2 ¹ / ₈ cups	4. Combine sugar, vinegar and ground cloves. Spread mixture evenly over hams in pan.
Vinegar.....	4 oz....	¹ / ₂ cup..	5. Bake uncovered 30 to 40 minutes or until meat thermometer registers 140°F.
Cloves, ground	¹ / ₄ oz...	1 tbsp...	6. Let stand 20 minutes before slicing. Slice about ¹ / ₈ inch thick.

- NOTE:**
1. In Step 1, racks may be used.
 2. In Step 3, if convection oven is used, bake uncovered at 300°F. 1 hour or until meat thermometer registers 120°F. on high fan, closed vent. Follow Steps 4 through 6.
 3. In Step 1, if microwave-convection oven is used, use 2 steam table pans (12 by 20 by 2 1/2 inches) with racks. Place 1 ham on each rack. Omit Step 2. Cover ends of each ham with food service aluminum foil covering 1 1/2 inches of sides. In Step 3, bake at 300°F. 1 hour with 40% microwave power. In Step 4, remove foil. Spread mixture over hams. In Step 5, bake uncovered 30 minutes without microwave power or until meat thermometer registers 140°F.

VARIATIONS

1. **BAKED HAM STEAK:** In Step 1, slice ham into 4 oz steaks about 1/4 inch thick. Omit Steps 2 and 3. Overlap steaks in 2 roasting pans. In Step 4, spread about 1 cup mixture over steaks in each pan. Bake 1 to 1 1/2 hours or in 325°F. convection oven 30 minutes on high fan, closed vent. Omit Steps 5 and 6. **EACH PORTION:** 1 Steak (3 1/2 Ounces).
2. **GRILLED HAM STEAK:** In Step 1, slice ham into 4 oz steaks about 1/4 inch thick. Omit Steps 2 through 6. Grill on lightly greased 350°F. griddle, 1 1/2 minutes on each side or until thoroughly heated. Remove fat from griddle as it accumulates. **EACH PORTION:** 1 Steak (3 Ounces).
3. **GRILLED HAM SLICE:** In Step 1, use 20 lb canned ham. Slice ham into about 3 1/4 oz slices. Grill on lightly greased 350°F. griddle about 1 minute on each side. Omit Steps 2 through 6. **EACH PORTION:** 1 Slice (2 1/2 Ounces).

BAKED HAM, MACARONI AND TOMATOES (Canned Ham)

YIELD: 100 Portions (4 Pans)**EACH PORTION: 1 Cup (8 Ounces)****PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan****TEMPERATURE: 350°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Macaroni.....	4 lb 8 oz..	4½ qt....	1. Add macaroni slowly to boiling, salted water; stir occasionally, until water returns to a boil. Boil 10 to 15 minutes. 2. Drain. Set aside for use in Step 5.
Salt.....	1 oz.....	1⅔ tbsp..	
Water, boiling.....	3 gal.....	
Onions, dry, chopped	4 lb.....	3 qt.....	3. Sauté onions, peppers, mushrooms and garlic in salad oil, melted shortening or olive oil until tender.
Peppers, sweet, fresh chopped	2 lb.....	1½ qt...	
Mushrooms, canned, drained	3 lb 9 oz..	1½ qt (2-jumbo cn)	
Garlic, dehydrated..	2¼ tsp...	
Salad oil, shortening melted, or olive oil	8 oz.....	1 cup.....	

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Tomatoes, canned, crushed	19 lb 2 oz	2 $\frac{1}{4}$ gal (3- No. 10 cn)	4. Combine sautéed vegetables, tomatoes, sugar, and oregano. Bring to a boil; reduce heat; sim- mer 10 minutes.
Sugar, granulated ..	2 $\frac{1}{2}$ oz. . .	5 tbsp.	
Oregano, crushed	1 $\frac{1}{3}$ tbsp	
Ham, canned, diced, $\frac{1}{2}$ inch cubes	10 lb.	7 $\frac{1}{2}$ qt.	5. Combine ham, vegetables and macaroni. 6. Place about 1 $\frac{1}{2}$ gal in each pan. 7. Bake 25 minutes.
Cheese, American or Cheddar, shredded	3 lb.	3 qt.	8. Sprinkle 3 cups cheese evenly over mixture in each pan. Bake 10 minutes or until cheese is lightly browned.

- NOTE:
1. In Step 3, 4 lb 7 oz dry onions A.P. will yield 4 lb chopped onions; 2 lb 7 oz fresh sweet peppers A.P. will yield 2 lb chopped peppers.
 2. In Step 3, 8 oz (2 $\frac{2}{3}$ cups) dehydrated onions and 5 $\frac{1}{4}$ oz (1 qt) dehydrated green peppers (See Recipe No. A-11) or 2 lb (1 $\frac{1}{2}$ qt) frozen diced green peppers may be used. Thaw peppers.
 3. In Step 3, 4-8Z cn canned mushrooms may be used.
 4. In Step 3, 1 tbsp (3 cloves) dry minced garlic may be used. Fry with peppers.
 5. In Step 5, ham, cooked, boneless, thawed may be used.

(CONTINUED)

BAKED HAM, MACARONI AND TOMATOES
(Canned Ham)

6. In Step 7, 1 lb 4 oz ($\frac{1}{3}$ -No. 10 cn) canned cheese, American, dehydrated and 1 cup water may be used. See Guidelines for Cheeses (Recipe No. A-28).
7. Other sizes and types of pans may be used. See Recipe No. A-25.
8. Two No. 8 scoops may be used. See Recipe No. A-4.

VARIATIONS

1. **BAKED LUNCHEON MEAT, MACARONI AND CHEESE:** Follow Steps 1 through 4. In Step 5, use 10 lb canned luncheon meat diced into $\frac{1}{2}$ inch cubes. Follow Steps 6 through 8.
2. **BAKED HAM, MACARONI AND TOMATOES (CANNED HAM CHUNKS):** Follow Steps 1 through 4. In Step 5, use 20 lb (11-29 oz cn) canned ham chunks. Drain. Follow Steps 6 through 8.

SCALLOPED HAM AND POTATOES

(Canned Ham Chunks)

YIELD: 100 Portions (4 Pans)				EACH PORTION: 1 Cup (8 Ounces)
PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan				TEMPERATURE: 350°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Ham, canned, chunks	20 lb. . . .	11-29 oz cn	1. Drain ham chunks. Reserve 1¼ qt liquid for use in Step 3. Cut ham into bite-sized pieces; set aside for use in Step 6.
Potatoes, white, dehydrated, sliced Water.....	3 lb 7 oz	7¾ qt. 2¾ gal	2. Add potatoes to water. Cover. Bring quickly to a boil; simmer 15 minutes. Drain; set aside for use in Step 6.
Milk, nonfat, dry .. Water, warm. Reserved stock.	2 lb 7 oz	8⅔ cups. . 2½ qt. 1¼ qt.	3. Reconstitute milk. Add reserved stock; heat to just below boiling. DO NOT BOIL.

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine, melted	3 lb.	1 1/2 qt.	4. Blend butter or margarine and flour together until smooth. Add to hot milk, stirring constantly.
Flour, wheat, general purpose, sifted	1 lb 8 oz	1 1/2 qt.	5. Add onions; simmer sauce 5 minutes or until thickened.
Onions, dry, chopped	1 lb.	3 cups.	6. Combine ham, potatoes, and sauce. Place 6 1/4 qt ham-potato mixture in each pan.
				7. Bake 25 minutes.
Cheese, Cheddar or American, shredded	2 lb.	2 qt.	8. Sprinkle 2 cups cheese evenly over mixture in each pan.
				9. Bake an additional 10 minutes or until cheese is lightly browned.

- NOTE:
1. In Step 2, 14 lb 10 oz potatoes, fresh, white, sliced (19 lb 9 oz A.P.) may be used. Prepare according to instructions on Recipe No. Q-G-2 omitting salt. Drain.
 2. In Step 5, 1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions.
 3. In Step 5, 2 oz (2/3 cup) dehydrated onions may be used. See Recipe No. A-11.
 4. In Step 8, 12 oz (3 1/4 cups) canned, cheese, American, dehydrated may be used. See Recipe No. A-28.
 5. Other sizes and types of pans may be used. See Recipe No. A-25.

CHILIES RELLENOS**YIELD: 100 Portions****EACH PORTION: 1 Chilies Rellenos (4 to 6 Ounces)****TEMPERATURE: 350°F. Deep Fat**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Rellenos, Chilies, Cheese, frozen	37 lb 8 oz	1. Put Chilies Rellenos in basket in single layer (See Note 1). 2. Fry 5 minutes or until golden brown. 3. Drain well in basket or on absorbent paper.

- NOTE:**
1. Fry in single layers to prevent overcooking.
 2. DO NOT overcook as the filling will burst through sides.
 3. In Step 2, if beef or refried beans Chilies Rellenos are used, fry 7 minutes.
If chicken and cheese Chilies Rellenos are used, fry 6 minutes.

REVISION

BROCCOLI, CHEESE, AND RICE

YIELD: 100 Portions (5 Pans)				EACH PORTION: 1 Cup (8 Ounces)
PAN SIZE: 12 by 20 by 2 $\frac{1}{2}$ -inch Steam Table Pan				TEMPERATURE: 400°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Rice, long grain....	3 lb 12 oz	8 $\frac{3}{4}$ cups	1. Combine rice, water, salt, salad oil, and onions in steam-jacketed kettle or stock pot; bring to a boil. Stir occasionally. 2. Cover tightly; reduce heat; simmer 20 to 25 minutes. DO NOT STIR.
Water.....	4 $\frac{1}{2}$ qt...	
Salt.....	$\frac{3}{4}$ oz....	1 $\frac{1}{3}$ tbsp	
Salad oil.....	1 $\frac{1}{3}$ tbsp	
Onions, dry, chopped	2 lb 8 oz..	7 $\frac{1}{2}$ cups	3. Reconstitute milk.
Milk, nonfat, dry..	13 $\frac{3}{4}$ oz..	3 $\frac{1}{4}$ cups	
Water, warm.....	1 gal....	4. Blend in garlic, oregano, pepper and soup. Combine with rice mixture, stirring well. Bring to a boil stirring constantly.
Garlic powder.....	3 tbsp...	
Oregano, crushed..	3 tbsp...	
Pepper, black.....	$\frac{1}{2}$ oz....	2 tbsp...	
Soup, canned, condensed, cream of mushroom	9 lb 6 oz	17 $\frac{1}{4}$ cups (3-No. 3 cyl cn)	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Broccoli, tempered, cut into 1-inch pieces	26 lb. . .	9 gal.	5. Add broccoli; bring to a boil, stirring constantly; simmer 5 minutes or until broccoli is almost tender.
Cheese, American or Cheddar, shredded	8 lb. . . .	2 gal.	6. Reduce heat; add cheese, stirring constantly until cheese is melted. 7. Pour 11 lb 10 oz (5 $\frac{1}{4}$ qt) mixture into each pan.
Butter or margarine, melted	8 oz. . . .	1 cup.	8. Combine butter or margarine and bread crumbs. Mix well. Sprinkle 4 $\frac{1}{2}$ oz (1 $\frac{1}{2}$ cups) crumbs evenly over each pan.
Bread crumbs, dry. . .	1 lb. . . .	1 qt.	9. Bake 25 to 30 minutes or until sauce is bubbly and crumbs are lightly browned. DO NOT OVERBAKE.

- NOTE: 1. In Step 2, 2 lb 13 oz dry onions A.P. will yield 2 lb 8 oz chopped onions.
2. In Step 9, if convection oven is used, bake at 350°F. 15 to 20 minutes or until sauce is bubbly and crumbs are lightly browned on high fan, closed vent.

BEEF MANICOTTI (Cannelloni)

YIELD: 100 Portions (10 Pans)		EACH PORTION: 2 Manicotti with Sauce (11½ Ounces)		
PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan			TEMPERATURE: 400°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pizza Sauce, prepared	32 lb 13 oz	3¾ gal (5-No. 10 cn)	1. Spread 1½ cups pizza sauce in thin layer over bottom of each pan. 2. Place 20 frozen manicotti in each pan. 3. Pour 4½ cups pizza sauce over manicotti in each pan. 4. Cover pans. 5. Bake 1 hour; remove cover; bake 15 minutes.
Manicotti, frozen, (cannelloni) beef, without sauce	46 lb 14 oz	200-3¾ oz manicotti	

- NOTE:** 1. In Step 1, 51 lb 10 oz (300-2¾ oz) beef or cheese manicotti may be used. In Step 2, place 30 manicotti in each pan. Follow Steps 3 through 5.
EACH PORTION: 3 manicotti.
2. If convection oven is used, bake at 350°F. on high speed, closed vent 30 minutes in Step 5; uncover; bake 5 minutes.

VARIATION

1. **CHEESE MANICOTTI:** Follow Step 1. In Step 2, use 46 lb 14 oz (200-3³/₄ oz) manicotti, frozen, cheese, without sauce. Place 20 manicotti in each pan. Follow Steps 3 through 5.

SAVORY ROAST LAMB**YIELD: 100 Portions (2 Pans)****EACH PORTION: 2 Slices (4 Ounces)****PAN SIZE: 18 by 24-inch Roasting Pan****TEMPERATURE: 325°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Lamb, leg, boneless, partially thawed	39 lb....	1. Place roasts fat side up in pans. Combine garlic, oregano, paprika, pepper, vinegar and salad oil. Refrigerate 2 hours; turn occasion- ally. DO NOT ADD WATER; DO NOT COVER. 2. Roast 3 to 4 hours. Insert meat thermometer after 2 hours of cooking; continue to roast until thermometer registers desired degree of doneness (165°F.-rare; 175°F.-medium; 180°F.-well done). 3. Let roasts stand 20 minutes. Remove string or netting before slicing.
Garlic, dehydrated....	2 tsp...	
Pepper, black.....	1/2 oz....	2 tbsp..	
Paprika, ground.....	3/4 oz....	3 tbsp..	
Oregano, crushed.....	1 oz.....	6 tbsp..	
Vinegar.....	2 1/2 cups	
Salad oil.....	1 lb 4 oz	2 1/2 cups	

NOTE: 1. In Step 1, if roasts are frozen, cooking time will be increased about 1 hour.

2. Other sizes and types of pans may be used. See Recipe No. A-25.

REVISION

CHICKEN ADOBO

Yield 100 Portions **Pan Size** 18 BY 24-INCH ROASTING PAN (3) Pans 400° F.
Each Portion 2 PIECES (10 OZ) AND 1/2 CUP 18 BY 26-INCH SHEET PAN (6) Pans
 (4 OZ) SAUCE

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
353 cal	13 g	41 g	14 g	37 %	135 mg	734 mg	1 g	30 mg

Ingredients

	Weight	Measure	Issue
CHICKEN, BROILER-FRYER, 8 PIECES, CUT THAWED	82 lb		
VINEGAR	5 1/4 lb	2 1/2 qt	
WATER	12 lb	1 1/2 gal	
SOY SAUCE	2 7/8 lb	4 1/2 cup	
GINGER, GROUND	2 oz	2/3 cup	
PEPPER, BLACK	1 oz	1/4 cup	
GARLIC POWDER	5/8 oz	2 tbs	
DRIPPINGS, DEFATTED	8 lb	3 3/4 qt	
PEPPERS, SWEET, FRESH, GREEN STEMMED, SEEDED, CORED, CHOPPED	4 1/2 lb	3 3/8 qt	5 1/2 lb
ONIONS, DRY PEELED, CHOPPED	3 3/8 lb	2 1/2 qt	3 3/4 lb
SUGAR, GRANULATED	10 5/8 oz	1 1/2 cup	

Ingredients

WATER, COLD
CORNSTARCH

Weight

3 1/2 lb
1 1/4 lb

Measure

1 3/4 qt
4 1/3 cup

Issue**Methods**

- 1 CCP: Thaw chicken under constant refrigeration at unit temperature of 41° F. or lower. CCP: Wash chicken thoroughly under cold running water; drain well; remove excess fat. Place 27 lb 6 oz in each roasting pan; cover; CCP: Refrigerate product at 41° F. or lower for use in Step 3.
- 2 Combine vinegar, water, soy sauce, ginger, pepper and garlic powder; stir to blend.
- 3 While stirring, ladle about 6 lb 4 oz (3 qt) marinade over chicken in each pan. Cover; CCP: Marinate under refrigeration. Refrigerate product at 41° F. or lower.
- 4 Drain chicken. Reserve marinade for use in Step 7.
- 5 Place about 13 lb 10 oz chicken, skin side up, on sheet pan.
- 6 CCP: Bake 70 minutes or until internal temperature reaches 165° F. or higher. Reserve drippings for Step 7. Remove fat from drippings. Place about 9 lbs chicken in each of 6 steam table pans (12 by 20 by 4-inch). CCP: Hold at 140° F. or higher.

Methods

- 7 Combine marinade with defatted drippings, peppers, onions and sugar. Bring to a boil. Boil 5 minutes.
- 8 Combine cornstarch and water. Blend until smooth. Add slowly to boiled mixture while stirring. Return to a boil. Reduce heat; simmer 3 minutes or until thickened.
- 9 Pour about 5 lb 11 oz (2 3/4 qt) sauce over chicken in each pan. Serve with 1/2 cup sauce. CCP: Hold at 140° F. or higher for service.

Notes

- 1 In Step 2, 2 oz (1/3 cup) dry minced garlic may be used
- 2 In Step 6, if convection oven is used, bake at 350° F. 40 minutes or until an internal temperature of 165° F. or higher is reached on high fan, closed vent.

SWEET AND SOUR PORK CHOPS**YIELD: 100 Portions****EACH PORTION: 1 Pork Chop (3½ Ounces) and
¼ Cup (2 Ounces) Sauce****TEMPERATURE: 375°F. Griddle**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pineapple, canned, chunks or tidbits	6 lb 12 oz	3 qt (1-No. 10 cn)	1. Drain pineapple; reserve juice for Step 2; reserve pineapple for use in Step 3.
Vinegar.....	1 lb 12 oz	3¼ cups	2. Combine vinegar, soy sauce, reserved pineapple juice and water, sugar and ginger. Bring to a boil; reduce heat; simmer 5 minutes.
Soy sauce.....	5 oz	½ cup...	
Reserved pineapple juice and water	4 lb	2 qt.	
Sugar, granulated...	2 lb 4 oz	1¼ qt.	
Ginger, ground.	⅞ oz	4½ tsp.	3. Add pineapple and peppers to sauce. Bring to a boil; reduce heat; simmer 5 minutes or until peppers are almost tender, stirring constantly.
Peppers, sweet, fresh, cut in ¼-inch by 2-inch strips	1 lb 4 oz	1½ qt.	
Starch, corn.	8 oz.	1¾ cups	4. Dissolve cornstarch in water; stir until smooth. Add to sauce, stirring constantly. Cook until thick and clear. Keep hot for Step 6.
Water.....	1 lb 8 oz	3 cups...	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pork, chops, boneless, tempered	33 lb. . . .	100 chops (5 oz each)	5. Brown chops 11 minutes on each side or until done (170°F.) on lightly greased griddle. 6. Serve with $\frac{1}{4}$ cup (1-Size 1 ladle) sauce.

NOTE: In Step 3, 1 lb 8 oz fresh sweet peppers A.P. will yield 1 lb 4 oz pepper strips.

VARIATION

1. SWEET AND SOUR CHICKEN: Follow Steps 1 through 4. Omit Step 5. Use 82 lb chicken, broiler-fryer, cut up, thawed. Wash chicken thoroughly under cold running water. Drain well. Remove excess fat. Place 13 lb 10 oz chicken skin side up on 6 sheet pans (18 by 26-inches). Bake in 400°F. oven 70 minutes; or until browned and done (180°F.). If a convection oven is used, bake at 350°F. 40 minutes on high fan, closed vent; or until browned and done (180°F.). Follow Step 6. EACH PORTION: 2 Pieces (8 Ounces) and $\frac{1}{4}$ Cup Sauce (2 Ounces).

PORK CHOP SUEY

YIELD: 100 Portions			EACH PORTION: 1¼ Cups (10 Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pork, diced, thawed	32 lb.	1. Brown pork in its own fat in steam-jacketed kettle or stock pot. 2. Sprinkle pork with pepper and ginger.
Pepper, black.	1/2 oz.	2 tbsp.	
Ginger, ground.	1 tsp.	
Water.	1¼ gal.	3. Add water, soy sauce, and molasses; bring to a boil; cover; simmer 1 hour or until tender.
Soy sauce.	1 qt.	
Molasses.	6 oz.	1/2 cup.	
Onions, dry, sliced, 1/4 inch	12 lb.	3 gal.	4. Add onions, celery and cabbage to pork mixture; mix well; cover; bring to a boil; reduce heat; simmer 10 minutes.
Celery, fresh, 1/2 inch diagonal slices	8 lb.	2 gal.	
Cabbage, fresh, quartered, 1/4 inch by 3 inches	4 lb.	1¾ gal.	

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Starch, corn. Water.	1 lb 1 oz..	3 ³ / ₄ cups... 2 qt.	5. Combine cornstarch and water. Stir slowly into hot mixture, stirring constantly. Cook 3 to 5 minutes or until thickened.
Bean sprouts, canned, drained	12 lb 12 oz	5 ³ / ₄ qt (2- No. 10 cn)	6. Add bean sprouts; mix well; bring to a simmer.
Chow mein noodles	4 lb 8 oz..	2 ¹ / ₄ gal.	7. Serve with ¹ / ₃ cup chow mein noodles.

- NOTE: 1. In Step 1, 35 lb pork butt A.P. diced in 1 to 1¹/₂ inch pieces may be used. Trim to remove excess fat and gristle.
2. In Step 5, 13 lb 5 oz dry onions A.P. will yield 12 lb sliced onions; 10 lb 15 oz fresh celery A.P. will yield 8 lb celery; 5 lb A.P. fresh cabbage will yield 4 lb cabbage.
3. In Step 5, 1 lb 8 oz (2 qt) dehydrated onions may be used. See Recipe No. A-11.
4. In Step 7, pork or shrimp suey may be served over steamed rice. Follow Recipe Nos. E-5 or E-15.

VARIATION

1. SHRIMP CHOP SUEY: Omit Steps 1 and 2. Use 10 lb raw, peeled, deveined shrimp. Cook according to directions in Step 1, Creole Shrimp (Recipe No. L-136). Drain. Set aside for use in Step 7. In Step 3, combine water, molasses, 3¹/₂ cups soy sauce, 4 oz (10 tbsp) Chicken Soup and Gravy base, 1 tbsp black pepper and ³/₄ tsp ground ginger. Follow Step 4. In Step 5, use 1 lb (3¹/₂ cups) cornstarch. Follow Steps 6 and 7. EACH PORTION: 1 Cup (8¹/₂ Ounces).

ROAST PORK

YIELD: 100 Portions (2 Pans)			EACH PORTION: 2 to 3 Slices (3½ Ounces)	
PAN SIZE: 18 by 24-inch Roasting Pan			TEMPERATURE: 325°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pork loin, boneless, thawed	38 lb.	1. Place roasts, fat side up, in pans without crowding. Sprinkle with pepper. 2. Insert meat thermometer in center of the thickest part of a roast. DO NOT ADD WATER. DO NOT COVER. 3. Roast 2 to 4 hours, depending on size of roasts, or until thermometer registers 170°F. 4. Let stand 20 minutes. Remove strings or netting before slicing.
Pepper, black. ...	1 oz.	¼ cup...	

- NOTE:**
1. In Step 1, arrange roasts in pan by size. Select one roast in each pan to estimate cooking time.
 2. In Step 1, 56 lb pork loin, bladeless, may be used.
 3. In Step 1, racks may be used.

4. In Step 1, if microwave-convection oven is used, use 5 half sheet pans (13 by 18 inches) with racks. Place 1 roast on each rack. Roast at 325°F, 45 minutes with 50% microwave power. Follow Step 2. In Step 3, roast 30 minutes without microwave power or until meat thermometer registers 170°F. Note 1: Allow about 8 to 9 minutes per pound. Note 2: If roasts are frozen, roast at 325°F. 30 minutes with 50% microwave power. Roast 1 hour 45 minutes without microwave power. Allow about 18 minutes per pound.
5. Frozen roasts will require 30 minutes to 1 hour longer cooking time. Insert thermometer after 30 minutes cooking.
6. In Step 3, if convection oven is used, roast at 325°F. 1 hour 30 minutes to 2 hours 45 minutes or until meat thermometer registers 170°F. on high fan, closed vent.
7. Other sizes and types of pans may be used. See Recipe No. A-25.

VARIATIONS

1. **ROAST PORK TENDERLOIN:** In Step 1, use 38 lb pork tenderloin; tie roasts. Follow Step 2. In Step 3, roast 1 hour 15 minutes to 1 hour 45 minutes or in 325°F. convection oven 45 to 65 minutes on high fan, closed vent or until meat thermometer registers 170°F.
EACH PORTION: 5 to 6 Slices (4 Ounces).
2. **BARBECUED PORK LOIN:** Follow Steps 1 through 4. Prepare 1 recipe Barbecue Sauce (Recipe No. O-2) or use 14 lb 1. oz (6¼ qt) prepared Barbecue Sauce. Serve ¼ cup (1-Size 1 ladle) hot Barbecue Sauce over pork. EACH PORTION: 2 to 3 Slices (4 Ounces) and ¼ Cup (2 Ounces) Sauce

SWEET AND SOUR PORK

YIELD: 100 Portions			EACH PORTION: 1 Cup (8½ Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bean sprouts, canned. . . .	13 lb..	1½ gal (2-No. 10 cn)	1. Drain bean sprouts and pineapple; reserve juices for use in Step 2. Set aside bean sprouts and pineapple for use in Step 6.
Pineapple, canned, chunks or tidbits	6 lb 12 oz	3 qt (1-No. 10 cn)	
Reserved pineapple juice and bean sprout liquid	14½ cups	2. Combine reserved juices; sugar, vinegar, soy sauce, ginger and garlic. Blend well. Set aside for use in Step 4.
Sugar, granulated.	4 lb..	2 qt.	
Vinegar.	1½ qt.	
Soy sauce.	1 cup.	
Ginger, ground.	2/3 oz..	32/3 tbsp..	
Garlic, dehydrated.	1 tsp.	3. Cook pork in steam-jacketed kettle or stock pot about 10 minutes or until tender. DO NOT OVERCOOK. 4. Add soy sauce mixture to pork. Bring to boil; reduce heat; simmer 3 minutes.
Pork, diced, thawed. . . .	32 lb..	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Starch, corn. Water.	1 lb.	3 $\frac{1}{4}$ cups 2 qt.	5. Dissolve cornstarch in water; stir until smooth. Add to pork mixture. Bring to boil; reduce heat; simmer 5 minutes or until thickened, stirring constantly.
Peppers, sweet, fresh, slice in $\frac{1}{2}$ inch by 1 inch strips	3 lb. ...	3 qt.	6. Add green peppers, pineapple and bean sprouts. Bring to boil; reduce heat; cook 5 minutes.

- NOTE:
1. In Step 1, 13 lb 5 oz (14-No. 300 cn) canned bean sprouts may be used.
 2. In Step 2, 1 $\frac{1}{3}$ tbsp (4 cloves) dry minced garlic may be used.
 3. In Step 3, 35 lb pork butt A.P. diced into 1 to 1 $\frac{1}{2}$ inch pieces may be used. Trim to remove excess fat and gristle.
 4. In Step 3, a tilting fry pan may be used. See Recipe No. A-24.
 5. In Step 6, 3 lb 11 oz fresh, sweet peppers A.P. will yield 3 lb pepper strips.
 6. In Step 6, 7 $\frac{1}{2}$ oz (5 $\frac{1}{2}$ cups) dehydrated green peppers may be used. See Recipe No. A-11.
 7. In Step 6, serve with 1 recipe Steamed Rice (Recipe No. E-5 or E-6) or Chow Mein Noodles (3-No. 10 cn).

CREOLE PORK CHOPS**YIELD: 100 Portions (3 Pans)****EACH PORTION: 1 Chop (3 Ounces) plus
1/3 Cup (2 1/2 Ounces) Sauce****PAN SIZE: 12 by 20 by 4-inch Steam Table Pan****TEMPERATURE: 375°F. Griddle;
350°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pork, chops, boneless, tempered	33 lb.	100 chops (5 oz each)	1. Brown chops 5 minutes on each side on lightly greased griddle. 2. Place an equal number of chops in each pan.
Tomatoes, canned, crushed	12 lb 12 oz	1 1/2 gal (2- No. 10 cn)	3. Combine tomatoes, tomato paste, onions, peppers, celery, flour, Worcestershire sauce, sugar, salt and peppers. 4. Bring to a boil; stir well; reduce heat; cover; simmer 5 minutes or until thickened. 5. Pour about 6 lb 3 oz (3 qt) sauce over chops in each pan. Cover. 6. Bake 1 3/4 to 2 hours or until tender.
Tomato paste.	15 oz. ...	1 3/4 cups (1/2-No. 2 1/2 cn)	
Onions, dry, chopped	1 lb 8 oz	4 1/2 cups	
Peppers, sweet, fresh, chopped	1 lb 8 oz	4 1/2 cups	
Celery, fresh, chopped	1 lb 8 oz	4 1/2 cups	
Flour, wheat, general purpose, sifted	8 oz.	2 cups.	

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Worcestershire sauce	1/4 cup..	
Sugar, granulated	2 oz.	1/4 cup..	
Salt.....	1 oz.	12/3 tbsp	
Pepper, black.....	1 tbsp..	
Pepper, red, ground	2 tsp....	

- NOTE: 1. In Step 1, 52 lb pork loin, bladeless, may be used. Cut into 3³/₄ oz chops.
EACH PORTION: 2 Chops.
2. In Step 1, 35 lb pork loin, boned, may be used. Cut into 5 oz chops.
3. In Step 3, 1 lb 2 oz (1/2-36 oz cn) tomato juice concentrate may be used.
4. In Step 3, 1 lb 11 oz dry onions A.P. will yield 1 lb 8 oz chopped onions; 1 lb 14 oz fresh sweet peppers A.P. will yield 1 lb 8 oz chopped peppers; 2 lb 1 oz fresh celery A.P. will yield 1 lb 8 oz chopped celery.
5. In Step 3, 3 oz (1 cup) dehydrated onions and 4 oz (3 cups) dehydrated green peppers (see Recipe No. A-11) or 1 lb 8 oz (4¹/₂ cups) frozen diced green peppers may be used. Thaw peppers.
6. In Step 6, if convection oven is used, bake at 325°F. 1 hour 15 minutes or until tender on high fan closed vent.

VARIATION

1. BARBECUED PORK CHOPS: Follow Steps 1 and 2. Omit Steps 3 and 4. Heat 12 lb 8 oz (1¹/₄ gal) prepared Barbecue Sauce. In Step 5, pour 4 lb (6¹/₂ cups) sauce over chops in each pan. Cover pans. Follow Step 6. If convection oven is used, use 16 lb 14 oz (6³/₄ qt) prepared Barbecue Sauce; pour about 5 lb 6 oz (8¹/₂ cups) sauce over chops in each pan; cover; bake 1 hour 15 minutes on high fan, closed vent.
EACH PORTION: 1 Chop (8 Ounces) and 1/4 Cup (2 Ounces) Sauce.

BAKED STUFFED PORK CHOPS

YIELD: 100 Portions (5 Pans) **EACH PORTION:** 1 Chop (3 Ounces) plus 1/4 Cup Dressing (1 1/2 Ounces)

PAN SIZE: 12 by 20 by 2 1/2-inch Steam Table Pan **TEMPERATURE:** 375°F. Griddle;
350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pork, chops, boneless, tempered	33 lb.	100 chops (5 oz each)	1. Brown chops 5 minutes on each side on lightly greased griddle. 2. Place 20 chops in each pan.
Bread, dry, broken	4 lb 12 oz	3 gal.	3. Combine bread, onions, salt, pepper, poultry seasoning, melted shortening or salad oil, eggs, and water; mix lightly but thoroughly.
Onions, dry, finely chopped	1 lb 8 oz	3 cups.	
Salt.	2/3 oz.	1 tbsp.	
Pepper, black.	2 tsp.	
Poultry seasoning	2 tbsp.	
Shortening, melted or salad oil	6 oz.	3/4 cup.	
Eggs, whole, beaten	8 oz.	1 cup (5 eggs)	4. Place 1 pepper ring on each chop; top with 2 oz (1/4 cup—1-No. 16 scoop) bread mixture.
Water.	2 1/2 qt.	
Peppers, sweet, fresh, sliced in 1/2-inch rings (optional)	4 lb.	20 peppers (100 rings)	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water, hot.	1 1/4 qt.	5. Pour 1 cup water in each pan. 6. Bake 1 1/2 hours or until tender.

- NOTE:
1. In Step 1, 52 lb pork loin, bladeless, may be used. Cut into chops weighing 3 3/4 oz each. Top each chop with 2 tbsp (1-No. 30 scoop) bread mixture and 1/2 pepper ring. EACH PORTION: 2 Chops.
 2. In Step 1, 35 lb pork loin, boned may be used. Cut into chops weighing 5 oz each. Top each chop with 1/4 cup (1-No. 16 scoop) bread mixture and 1 pepper ring. EACH PORTION: 1 Chop.
 3. In Step 3, 1 lb 10 oz dry onions A.P. will yield 1 lb 8 oz chopped onions.
 4. In Step 3, 3 oz (1 cup) dehydrated onions may be used. See Recipe No. A-11.
 5. In Step 4, 8 lb 5 oz A.P. fresh sweet peppers will yield 4 lb peppers sliced in rings.
 6. In Step 5, if convection oven is used, use 12 1/2 cups water; pour 2 1/2 cups water in each pan.
 7. In Step 6, if convection oven is used, bake at 325°F. 40 to 45 minutes or until done on high fan, closed vent.

VARIATION

1. **PORK CHOPS WITH APPLE RINGS:** In Step 1, brown chops 6 minutes on each side. Follow Step 2. Use 10 lb (25) fresh apples A.P. and 9 oz (1 1/4 cups) granulated sugar. Core apples; slice crosswise into rings 1/2 inch thick (4 rings per apple). Place 1 ring on each chop; sprinkle about 1/4 cup sugar over apples in each pan. Omit Steps 3 and 4. Follow Step 5. In Step 6, bake 50 to 55 minutes or in 325°F. convection oven 18 to 20 minutes or until apples are tender and chops are well done (170°F.) on high fan, closed vent. EACH PORTION: 1 Chop (3 Ounces) with Apple Ring (1/2 Ounce).

BRAISED PORK CHOPS

YIELD: 100 Portions (3 Pans)

EACH PORTION: 1 Chop (3 Ounces)

PAN SIZE: 12 by 20 by 4-inch Steam Table Pan

TEMPERATURE: 375°F. Griddle;
350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pork, chops, boneless, tempered	33 lb. . .	100 chops (5 oz each)	1. Brown chops 5 minutes on each side on lightly greased griddle.
Salt. Pepper, black.	1 1/4 oz. . 1/12 oz. . .	2 tbsp. 2 tsp.	2. Sprinkle mixture of salt and pepper evenly over pork chops. 3. Place an equal quantity of chops in each pan.
Water, hot.	3 lb.	1 1/2 qt.	4. Pour 2 cups water in each pan. Cover. 5. Bake 1 1/2 hours or until done (170°F.).

- NOTE: 1. In Step 1, 52 lb pork loin, bladeless, may be used. Cut into 3³/₄ oz chops.
EACH PORTION: 2 Chops.
2. In Step 1, 33 lb pork loin, boned, may be used. Cut into 5 oz chops.
3. In Step 2, pork chops may be placed on racks.
4. In Step 4, if convection oven is used, use 1 lb 8 oz (3 cups) water. Pour 1 cup water in each pan. In Step 5, bake at 325°F. 1 hour 15 minutes or until done (170°F.), on high fan, closed vent.
5. In Step 5, if microwave-convection oven is used, bake 27 minutes at 350°F., uncovered, 15 minutes with 50% microwave power. Cover; bake 12 minutes or until done (170°F.) without microwave power.
6. Other sizes and types of pans may be used. See Recipe No. A-25.

VARIATIONS

1. GRILLED PORK CHOPS: In Step 1, grill pork chops 11 minutes on each side or until browned and thoroughly cooked (170°F.). Omit Steps 2 through 5. EACH PORTION: 1 Chop (3 Ounces).
2. PORK CHOPS WITH MUSHROOM GRAVY: Follow Step 1. Omit Step 2. Follow Step 3. In Step 4, combine 1¹/₂ oz (2 tsp) black pepper, 9 lb 6 oz (3-No. 3 cyl cn) canned cream of mushroom soup and 12 oz (3 cups) sifted general purpose flour; mix well. Add 3 lb 8 oz (1³/₄ qt) water; bring to a boil stirring constantly. Pour about 2 qt gravy over chops in each pan. Cover. Follow Step 5. EACH PORTION: 1 Chop (3 Ounces) and 1¹/₄ Cup (2 Ounces) Gravy.

BREADED PORK CHOPS**YIELD: 100 Portions****EACH PORTION: 2 Chops (6½ Ounces)****TEMPERATURE: 350°F. Deep Fat**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pork chops, dehydrated	12 lb 8 oz	10-No. 10 cn	1. Rehydrate in 90°F. lukewarm salted water for about 20 minutes or until chops are soft. Drain.
Water.....	5 gal.....	
Salt.....	5 oz.....	1/2 cup...	
Flour, wheat, general purpose, sifted	2 lb 4 oz.	2¼ qt.	2. Dredge chops in mixture of flour, salt and pepper; shake off excess. Set aside for use in Step 4.
Salt.....	4 oz.....	6 tbsp....	
Pepper, black.....	¾ oz.	3 tbsp....	
Milk, nonfat, dry.	6½ oz. ...	1½ cups	3. Reconstitute milk; combine with eggs.
Water, warm.	7½ cups	
Eggs, whole, beaten..	1 lb.	1⅞ cups (10 eggs)	4. Dip chops in milk and egg mixture. Drain.
Bread crumbs, dry.	4 lb.	1 gal.	
				5. Dredge chops in crumbs; shake off excess.
				6. Deep fat fry 2 minutes or until golden brown and well done.
				7. Drain well in basket or on absorbent paper.

REVISION

(OVER)

VARIATIONS

1. **CREOLE PORK STEAKS (FROZEN BREADED PORK STEAKS):** Prepare 1 recipe Creole Sauce, Recipe No. O-5. Omit Steps 1 through 5. Use 35 lb (100) frozen breaded pork steaks. In Step 6, deep fry 7 to 8 minutes or until done. Follow Step 7. Serve $\frac{1}{3}$ cup sauce with each steak. NOTE: For oven method, follow note in Variation 2. EACH PORTION: 1 Steak (4 Ounces) and $\frac{1}{3}$ Cup ($2\frac{1}{2}$ Ounces) Sauce.
2. **BREADED PORK STEAKS (FROZEN BREADED PORK STEAKS):** Omit Steps 1 through 5. Use 35 lb (100) frozen breaded pork steaks. In Step 6, deep fat fry 7 to 8 minutes or until done. NOTE: For oven method, deep fat fry 3 minutes; follow Step 7; place on 4 sheet pans (18 by 26 inches). Bake in 350°F. oven 30 minutes or in 325°F. convection oven 20 minutes on high fan, closed vent. EACH PORTION: 1 Steak (4 Ounces).
3. **PORK SCHNITZEL (FROZEN BREADED PORK STEAKS):** Omit Steps 1 through 5. Use 35 lb (100) frozen breaded pork steaks. In Step 6, deep fat fry 7 to 8 minutes or until done. Follow Step 7. Use 9 (2 lb 4 oz A.P.) fresh lemons. Remove ends. Cut 11 to 12 slices per lemon. Serve 1 slice lemon with each steak. NOTE: For oven method, follow note in Variation 2. EACH PORTION: 1 Steak (4 Ounces).

PORK CHOPS MEXICANA**YIELD: 100 Portions (3 Pans)****EACH PORTION: 1 Chop (3 Ounces) plus 1/4 Cup
(2 Ounces) Sauce****PAN SIZE: 12 by 20 by 4-inch Steam Table Pan TEMPERATURE: 375°F. Griddle; 350°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pork, chops, boneless, tempered	33 lb. . .	100 chops (5 oz each)	1. Brown chops 5 minutes on each side on lightly greased griddle. 2. Place an equal number of chops in each pan.
Water.....	2 1/4 qt.	3. Combine water, catsup, soy sauce, vinegar, onions, peppers, chili powder, paprika, garlic powder, mustard flour and sugar; mix thoroughly. Bring to a boil; reduce heat; cover; simmer 5 minutes.
Catsup, tomato.....	3 lb 10 oz	5 1/3 cups..	4. Pour about 4 lb 6 oz (2 qt) mixture over chops in each pan.
Soy sauce.....	1 cup.....	5. Bake 1 3/4 to 2 hours or until tender.
Vinegar.....	2 cups....	6. Skim excess fat from sauce; serve sauce over pork chops.
Onions, dry, finely chopped	2 lb. . .	5 1/3 cups..	
Peppers, sweet, fresh, finely chopped	1 lb. . .	2 3/4 cups..	
Chili powder.....	6 1/3 oz	1 1/2 cups..	
Paprika, ground....	1 1/2 oz	6 tbsp....	
Garlic powder.....	1 1/3 tbsp..	
Mustard, flour.....	1 1/2 oz	1/2 cup....	
Sugar, granulated...	1 oz. . .	2 tbsp....	

REVISION

(OVER)

- NOTE:
1. In Step 1, 52 lb pork loin, bladeless may be used. Cut into chops weighing $3\frac{3}{4}$ oz each. EACH PORTION: 2 Chops.
 2. In Step 1, 35 lb pork loin, boned, may be used. Cut into 5 oz chops. EACH PORTION: 1 Chop.
 3. In Step 3, 2 lb 4 oz dry onions A.P. will yield 2 lb chopped onions; 1 lb 4 oz fresh sweet peppers A.P. will yield 1 lb minced peppers.
 4. In Step 3, 4 oz ($1\frac{1}{4}$ cups) dehydrated onions and $2\frac{1}{2}$ oz ($1\frac{1}{2}$ cups) dehydrated green peppers (See Recipe No. A-11) or 1 lb ($2\frac{1}{2}$ cups) frozen diced green peppers may be used. Thaw peppers.
 5. In Step 5, if convection oven is used, bake at 325°F . 1 hour 15 minutes or until tender on high fan, closed vent.
 6. Other sizes and types of pans may be used. See Recipe No. A-25.
 7. One Size 1 ladle may be used to serve sauce. See Recipe No. A-4.

GRILLED POLISH SAUSAGE

YIELD: 100 Portions				EACH PORTION: 3 Ounces	
TEMPERATURE: 350°F. Griddle					
INGREDIENTS	WEIGHTS	MEASURES		METHOD	
Polish sausage, thawed	18 lb 12 oz	1. Cut into 3 oz pieces or cut diagonally in 1/2 inch thick slices. 2. Grill until thoroughly cooked and browned. Turn frequently to ensure even browning.	

NOTE: In Step 2, if Grill, Roller Frankfurter, is available, set control to medium; place frankfurters or sausage on grill 30 minutes prior to serving time.
DO NOT HEAT on low control setting.

REVISION

(OVER)

VARIATIONS

1. **BAKED ITALIAN SAUSAGE (HOT OR SWEET):** In Step 1, place 18 lb 12 oz Italian sausage in single layer on 2 sheet pans (18 by 26-inches). Pierce each sausage. Pour 1 cup hot water over sausages in each pan. Cover; bake in 400°F. oven 20 minutes. Remove cover; bake 15 minutes or until browned. Omit Step 2. **EACH PORTION:** 1 Sausage.
2. **GRILLED FRANKFURTERS:** In Step 1, use 20 lb (200 each) frankfurters. Pierce each frankfurter. Follow Step 2. **EACH PORTION:** 2 Frankfurters.
3. **GRILLED BRATWURST:** In Step 1, use 18 lb 12 oz (100 each) bratwurst. Pierce each bratwurst. Follow Step 2. **EACH PORTION:** 1 Sausage.
4. **SIMMERED FRANKFURTERS:** Omit Steps 1 and 2. Use 20 lb (200 each) frankfurters. Pierce each frankfurter; cover with water in steam-jacketed kettle or stock pot. Cover. Bring to a boil; reduce heat; simmer 10 minutes. Drain, leaving enough water to cover bottom of container. Keep hot until served. **EACH PORTION:** 2 Frankfurters.
5. **SIMMERED KNOCKWURST:** Follow Variation 4, except use 20 lb (100 each) knockwurst. **EACH PORTION:** 1 Knockwurst.
6. **SIMMERED POLISH SAUSAGE:** Follow Variation 4, except use 18 lb 12 oz (100 each) Polish sausage. **EACH PORTION:** 1 Polish Sausage.

GRILLED SAUSAGE PATTIES**YIELD:** 100 Portions (2 Pans)**EACH PORTION:** 2 Patties**TEMPERATURE:** 350°F. Griddle

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pork sausage, bulk, thawed	25 lb....	1. Slice sausage into 2 oz patties. 2. Grill 12 minutes or until patties are browned and well done. Turn frequently to ensure even browning.

NOTE: Sausage should be cooked until inside is gray with no tinge of pink remaining and internal temperature is 170°F.

VARIATIONS

- 1. BAKED SAUSAGE PATTIES:** Follow Step 1. In Step 2, place patties on 4 sheet pans (18 by 26-inches); bake in 350°F. oven 25 minutes or until well done.
- 2. GRILLED SAUSAGE PATTIES (PREFORMED):** Omit Step 1. Use 18 lb 12 oz (100-3 oz patties) frozen preformed pork sausage patties. In Step 2, grill 7 minutes or until well done. **EACH PORTION:** 1 Pattie (2 Ounces).
- 3. BAKED SAUSAGE PATTIES (PREFORMED):** Omit Steps 1 and 2. Use 18 lb 12 oz (100-3 oz) frozen preformed pork sausage patties. Place 25 patties on 4 sheet pans (18 by 26-inches); bake uncovered in 375°F. oven 15 minutes or until well done or in 325°F. convection oven 7 minutes on low fan. Drain sausages. **EACH PORTION:** 1 Pattie (2 Ounces).

REVISION

SIMMERED CHITTERLINGS**YIELD: 100 Portions****EACH PORTION: $\frac{2}{3}$ Cup (4 Ounces)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Chitterlings, frozen Vinegar..... Salt.....	75 lb... 21½ oz 1 qt.... ¼ cup..	1. Cover frozen chitterlings with water; add vinegar and salt. Thaw. (May be done overnight in refrigerator). 2. While washing under cool running water, strip most fat particles from lining. Wash chitterlings until clean and white in appearance.
Water.....	12 gal..	3. Cover chitterlings with water; bring to a boil. Cover; simmer 1½ hours.
Vinegar..... Water, cool.....	1 qt.... 4 gal...	4. Drain. Rinse in vinegar water. Cut in serving size lengths, about 6 inches.
Water..... Sugar, granulated Poultry seasoning Pepper, red, ground Salt..... Pepper, black..... 2 oz...	6 to 8 gal 1 tbsp 2 tsp... 2 tsp... 3 tbsp.. 1 tbsp..	5. Return chitterlings to steam-jacketed kettle. Add enough water to cover chitterlings. Add sugar, poultry seasoning, red pepper, salt and black pepper; cover, bring to a boil; simmer 2 hours. 6. Place chitterlings in serving pans; cover with cooking liquid.

REVISION

GRILLED SAUSAGE LINKS

(Cooked Pork and Beef Sausage)

Breakfast Sausage

YIELD: 100 Portions				EACH PORTION: 2 Links
TEMPERATURE: 350°F. Griddle				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pork and beef, Breakfast sausage, frozen, cooked	12 lb.	1. Heat sausage on griddle about 5 minutes. 2. Turn frequently to ensure even browning.

VARIATION

1. **BAKED SAUSAGE LINKS:** Omit Steps 1 and 2. Place sausage on 3 sheet pans (18 by 26-inches); bake in 400°F. oven 10 minutes or until heated. Turn after 5 minutes.

REVISION

BARBECUED SPARERIBS**YIELD: 100 Portions (3 Pans)****EACH PORTION: 7 Ounces****PAN SIZE: 18 by 24-inch Roasting Pan****TEMPERATURE: 325°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pork, spareribs, thawed	75 lb....	1. Cut ribs into serving size portions (2-4 ribs) 10 to 12 ounces raw weight total. Place ribs in steam-jacketed kettle or stock pot. 2. Cover with water; bring to a boil; reduce heat; simmer 45 minutes or until tender. 3. Drain ribs; reserve for use in Step 5.
Water, to cover.....	
Chili sauce.....	2 lb 4 oz	3 ³ / ₄ cups (3-12 oz bottle)	
Catsup, tomato.....	12 lb 8 oz	5 ¹ / ₄ qt (13 ³ / ₄ - No. 10 cn)	4. Combine chili sauce, catsup, Worcestershire sauce, mustard, vinegar, salt, black and red pepper; bring to a boil. Reduce heat; simmer 5 minutes. 5. Dip ribs in sauce to coat well. Overlap ribs in rows fat side up, in pans. 6. Pour remaining sauce evenly over ribs in each pan; cover pans. 7. Bake 1 hour, uncover pans; bake 30 minutes longer. 8. Skim off excess fat before serving.
Worcestershire sauce.....	1 ³ / ₄ cups..	
Mustard, prepared... ..	6 ³ / ₄ oz..	3 ³ / ₄ cup....	
Vinegar.....	2 ¹ / ₂ cups..	
Salt.....	2 oz.....	3 tbsp....	
Pepper, black.....	3 ³ / ₄ oz..	3 tbsp....	
Pepper, red, ground..	1 tbsp....	

- NOTE:
1. In Step 4, Barbecue Sauce Mix may be used for all ingredients. Prepare 7¹/₂ qt sauce according to instructions on container.
 2. In Step 4, 18 lb 10 oz (7¹/₂ qt) prepared Barbecue Sauce may be used.
 3. Other sizes and types of pans may be used. See Recipe No. A-25.

BRAISED SPARERIBS

YIELD: 100 Portions (3 Pans)			EACH PORTION: 7 Ounces	
PAN SIZE: 18 by 24-inch Roasting Pan			TEMPERATURE: 400° F. Oven; 350° F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pork, spareribs, thawed	75 lb.	1. Cut ribs into serving size portions (2 to 4 ribs) 10 to 12 ounce raw weight total. Overlap ribs in rows, fat side up, in pans. Bake at 400°F. 30 minutes or until golden brown. 2. Drain or skim off excess fat.
Onions, dry, finely chopped	5 lb.	3 ³ / ₄ qt.	3. Sprinkle onions, salt and pepper over ribs. Add water to cover bottom of each pan. Cover.
Salt.	3 oz.	4 ² / ₃ tbsp	4. Bake at 350°F. 2 to 2 ¹ / ₂ hours or until tender.
Pepper, black. . . .	1/2 oz. . .	2 tbsp.	
Water.	3 qt.	

REVISION

(OVER)

- NOTE:
1. In Step 1, ribs may be cooked in steamer 20 minutes before browning; omit baking time. In Step 4, uncover last 30 minutes; bake until golden brown.
 2. In Step 3, 5 lb 8 oz dry onions A.P. will yield 5 lb finely chopped onions.
 3. In Step 3, 10 oz ($3\frac{1}{3}$ cups) dehydrated onions may be used. See Recipe No. A-11.
 4. Other sizes and types of pans may be used. See Recipe No. A-25.
 5. In Step 1, if convection oven is used, bake at 375°F. , 20 minutes or until golden brown on high fan, open vent; in Step 4, bake at 300°F. , 2 hours or until tender on low fan, closed vent.

VARIATION

1. SPARERIBS AND SAUERKRAUT: Follow Steps 1 and 2. In Step 3, omit onions, salt and water. Use 1 tbsp pepper. Use 24 lb 12 oz (4-No. 10 cn) canned sauerkraut. Place $1\frac{1}{3}$ -No. 10 cn over ribs in each pan. Cover. Follow Step 4. EACH PORTION: 7 Ounces Ribs; plus $\frac{1}{2}$ Cup Sauerkraut (4 Ounces).

SWEET AND SOUR SPARERIBS

YIELD: 100 Portions (2 Pans) EACH PORTION: 7 Ounces plus $\frac{1}{4}$ Cup Sauce (2 Ounces)

PAN SIZE: 18 by 24-inch Roasting Pan

TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pork, spareribs, thawed	75 lb.	1. Cut ribs into serving size portions (2 to 4 ribs), 10 to 12 ounces raw weight total. Place ribs in steam-jacketed kettle or stock pot. 2. Cover with water; bring to a boil; reduce heat; simmer 45 minutes or until tender. 3. Drain; reserve ribs for use in Step 6.
Water.	To cover	
Starch, corn.	6 oz.	$1\frac{1}{3}$ cups	4. Dissolve cornstarch in water. Add sugar, ginger, soy sauce, vinegar, pepper, and garlic powder. Cook at medium heat until sauce thickens. Stir frequently.
Water.	$1\frac{1}{2}$ qt.	
Sugar, brown, packed	2 lb 10 oz	$1\frac{1}{2}$ qt.	
Ginger, ground.	$\frac{1}{2}$ oz. ...	$2\frac{2}{3}$ tbsp	
Soy sauce.	1 cup.	
Vinegar.	2 qt.	
Pepper, black.	$1\frac{1}{2}$ tsp.	
Garlic powder.	$1\frac{1}{2}$ tsp.	

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pineapple, canned, crushed	13 lb 10 oz	1½ gal (2-No. 10 cn)	5. Combine pineapple with sauce. Bring to a boil. 6. Overlap ribs in rows, fat side up, in pans. Pour sauce evenly over ribs in each pan. 7. Bake 1 hour covered; uncover; bake 30 minutes. 8. Skim off excess fat before serving.

- NOTE:
1. Other sizes and types of pans may be used. See Recipe No. A-25.
 2. In Step 7, if convection oven is used, bake covered at 325°F. 1 hour on high fan, closed vent; uncover; bake 15 minutes.
 3. One Size 1 ladle may be used to serve sauce. See Recipe No. A-4.